

T & L UPDATE

BFFF TECHNICAL AND LEGISLATIVE UPDATE

SEPTEMBER 2016 - ISSUE 85



British Frozen Food Federation

Registered Office: Warwick House, Unit 7, Long Bennington Business Park, Main Road, Long Bennington, Newark, Nottinghamshire NG23 5JR

Tel: 01400 283090 Fax: 01400 283098 Websites: www.bfff.co.uk www.coolcookery.co.uk

CONTENTS

ACTIVITY OF EUROPEAN INSTITUTIONS

| | |
|--------------------------------------------------------|---|
| EU DG Trade Launch New Anti-Counterfeiting Tool | 5 |
| EFSA Emerging Risks Exchange Network | 5 |
| EFSA Food Safety Risk Assessment Concept & Methodology | 5 |

ANALYTICAL & METROLOGY

| | |
|-------------------------------------------------|---|
| RD Publish Revised Competency Tool on Metrology | 6 |
| WELMEC Guide Published | 6 |

ANIMAL WELFARE

| | |
|---------------------------------|---|
| FSA Statement on Animal Welfare | 6 |
| Avian Influenza in France | 7 |

BREXIT

| | |
|--------------------------------------------------------|---|
| Department for Exiting the EU - Structure Chart | 7 |
| FDF Highlight Roundtable with Defra and DfIT | 7 |
| FDF Publish Post EU Referendum Toolkit | 8 |
| Scottish Government to Investigate Brexit Implications | 8 |
| CTSI Statement on Referendum Outcome | 9 |

BUSINESS DEVELOPMENT, CERTIFICATION AND TRAINING

| | |
|----------------------------------------------------------|----|
| CBI Call for Time to get Apprenticeship Levy Right | 9 |
| Call by Retail Trade Bodies for Reform of Business Rates | 10 |
| GCA Sets out How Retailer Levies are to be Set | 10 |

CHEMICALS, CONTAMINANTS & FOOD CONTACT MATERIALS

| | |
|--------------------------------------------------------|----|
| Defra Publish Pesticide Monitoring Annual Report | 10 |
| Defra Publish Pesticide Rolling Programme Data | 11 |
| FSA Update on Contaminants | 11 |
| EFSA Opinion on Microplastics and Nanoplastics in Food | 11 |
| Summary of 2015 Data on Contaminant Occurrence | 12 |
| Academic Links US Curry Recalls to Lead in Turmeric | 12 |

FOOD SAFETY AND ZOOSES

| | |
|-------------------------------------------------------|----|
| FSA Publish Listeriosis Guidance for Health Care | 12 |
| Regulatory Robot to Help Small Manufacturers | 13 |
| FSA Consult on Relaxing Guidance on Eggs | 13 |
| FSA Ongoing E.Coli O157 Outbreak Investigation | 13 |
| Botanicals Added to EFSA Data Warehouse | 13 |
| Consumers Call for More Action on Campylobacter | 14 |
| Draft Guidance on GM PLant Allergenicity Consultation | 14 |
| European Food Microbiology Legislation Scheme Reports | 15 |
| Commission Notice on Procedures Based on HACCP | 15 |
| Draft Scientific Criteria on Endocrine Disruptors | 15 |

FOOD SECURITY, INTEGRITY AND AUTHENTICITY

| | |
|------------------------------------------------------|----|
| FSA External Review of National Food Crime Unit | 16 |
| Food Crime Unit Launch Confidential Reporting System | 16 |
| FDE Policy Paper on Food Fraud | 17 |
| EU Energy and Environment Committee on Food Fraud | 17 |

GLOBAL STANDARDS

| | |
|-------------------------------------------------------|----|
| BRC Publish Storage and Distribution Standard Issue 3 | 18 |
| CODEX Guidance on Salmonella and Food Parasites | 18 |

IMPORTS AND THE SUPPLY CHAIN

| | |
|------------------------------------------------------|----|
| EU DG Trade Publish Transparency Information on TTIP | 19 |
| Advice on Meat Spoilage During Storage and Transport | 19 |
| Scottish Call for Greater Share of Red Meat Levy | 20 |
| Exporting Live Animals / Animal Products Outside EU | 20 |
| First Company Liable for Modern Slavery | 21 |

CONTENTS

LABELLING AND GENERAL FOOD LAW

| | |
|------------------------------------------------------|----|
| FSA NI Consumer Understanding of Food Labels | 21 |
| Advice on No Gluten Containing Ingredients Statement | 21 |
| FSA Pledge to Review Date Marking Guidance | 22 |
| Debate on COOL Continues in the EU | 22 |

NUTRITION, ADDITIVES AND HEALTH

| | |
|---------------------------------------------------------|----|
| Government Published Childhood Obesity Strategy | 23 |
| FDF Response to Childhood Obesity Plan | 23 |
| Soft Drinks Industry Levy Consultation | 24 |
| LGA Highlight Cost on LAs Regarding Obesity | 24 |
| BHF Research Links Obesity to Premature Death | 25 |
| FDF Guide for SMEs on Product Reformulation | 25 |
| FSA Publish Research on Salt Intake in Northern Ireland | 25 |
| PHE Publishes New Advice on Vitamin D | 26 |
| EU Food for Special Group Regulation Now in Force | 26 |
| Eatwell Guide and Consumption of Dairy Products | 26 |
| Scottish Gov. Criteria for Healthcare Retail Standard | 27 |
| PHW Action to Promote Health Rather than Tackle Illness | 27 |
| Consultation on EFSA's Health Claims Guidance | 27 |
| Report on School Fruit and Vegetable Scheme 2015 | 27 |

PROCESSING AND RETAIL

| | |
|------------------------------------------------------|----|
| Camden BRI Paper on Validation of Cleaning | 28 |
| Ensuring Consumers are not Sold Water at Meat Prices | 28 |

REGULATORY ENFORCEMENT AND OFFICIAL CONTROLS

| | |
|----------------------------------------------------|----|
| RPC Report on Red Tape Reduction Programme | 28 |
| Food Standards Scotland Publishes 5 Year Strategy | 29 |
| RD Publish Research on Data Sharing by Regulators | 29 |
| FSAI Launches 2016-18 Strategy | 30 |
| Examples of Good Regulating Contributing to Growth | 30 |
| Welsh Announce Year One Legislative Programme | 31 |
| MMO Publish Strategy 2015-20 | 31 |
| Extension of Audit Frequencies at FSA Meat Plants | 32 |
| FSA Publish List of Incidents Apr-Jun 2016 | 32 |

RESEARCH

| | |
|------------------------------------------|----|
| £4.5M to Tackle Antimicrobial Resistance | 32 |
|------------------------------------------|----|

SUSTAINABILITY, ENVIRONMENT & CSR

| | |
|------------------------------------------------------|----|
| BFFF Guidance on Giving Food to Good Causes | 33 |
| EU Platform on Food Losses and Food Waste | 33 |
| WRAP Launch Food Waste Recycling Action Plan | 33 |
| Publication of European Guide to Food Donations | 34 |
| FSA Urges Consumers to 'Face Freezer Fears' | 34 |
| EFSA Committee Launches Food Waste Inquiry | 35 |
| Defra Report 6 Billion Reductions in Carrier Bags | 35 |
| MSC Report Consumers Put Sustainability Before Price | 35 |
| MSC Publish UN Fisheries Report | 36 |
| MSC Launch Toolkit for Small Fisheries | 36 |
| Improving Compliance for EU Environment Law | 36 |

T & L EXPERT GROUP

| | |
|-------------------------------------|----|
| T&L Expert Group Agenda - July 2016 | 37 |
|-------------------------------------|----|

FOREWORD

Welcome to the September Edition of the T&L Update

This is our first opportunity to comment on the Brexit vote and the possible implications. Unfortunately at the time of writing there is not a lot to comment upon. BFFF members will need to be patient like the rest of the UK in awaiting the strategic decisions that may become known in October this year. As we know whenever the famous Article 50 is eventually triggered there will be 2 full years to decide on the rules of the game/the playing field we will play on and how level it is. We have included just a few of the more relevant articles within the T+L following the vote and BFFF will be keeping members informed of developments as they occur. We will all need to adapt as we move forwards and that makes for a very interesting increasingly complex T+L environment. As always BFFF will do its best to keep its members informed. If you have any queries or concerns speak to one of the BFFF team.

The other big underwhelming news was the launch of the long awaited government Childhood Obesity plan and the reaction to it. We have included a link to the document within the T+L and agree with the critics that the strategy is not wide ranging enough to tackle a problem as complex as obesity. However with a complex multifactorial problem /as many different opinions as there are facts and a social issue as much as a nutritional issue it is doubtful that any single strategy was going to be well received by all parties. It is worth bearing in mind that the childhood obesity strategy is aimed at adolescents and assumes that these eating habits will be engrained to follow the person through their lives into adulthood. This is an assumption that needs to be tested. Members would be well advised to look closely at the recommendations and formulate strategies to support them where they can. BFFF will be signposting the facts and science behind the headlines where there is a major aspect of nutrition being discussed.

BFFF are pleased to announce that we have been successful in recruiting a new BFFF technical manager. Denise Rion has many years experience in the food industry with experience in food manufacturing /retail and the health supplements sector. She has held roles with Young's /Heinz Frozen and Chilled/Northern Foods and Branston with job responsibilities which include product development/purchasing and specification management. She has also been a retail technologist with Nisa. Denise will be joining us on 30th of August. Her wide ranging experience will be of great use in expanding the value added services that BFFF offer its members. We will be making a number of proposals for priority projects at both our September and November meetings.

You may already be aware that Crystal, who has been of great help to the technical area over the past 3 years, is going to be focusing on supporting the Health and Safety area under the leadership of Joanna Hancock. Having recently become a NEBOSH qualified professional Health and Safety expert she is going to be helping members away from the TXG and so the September meeting will be her last in regular attendance.

The BFFF Expert Groups are supported by a series of Member Interest Groups (MIGs) and these are available to all members to join. These e-MIGs offer members the opportunity to feedback on BFFF policy and proposed regulation consultations. Working closely with the relevant parts of the Expert Groups these e-MIGs currently cover Meat, Fish, Fruit and Vegetables and Biocides & Chlorates. As the food landscape increases in complexity we continue adding to the MIGs to ensure they represent member interests so they can be kept up to date on the issues that are most relevant to their business.

We are proposing to set up 3 new MIGs which we feel may be relevant to members, however if there is insufficient demand we will cover the subject in a different way. The new proposed groups will cover: (1) Refrigeration & Cooling; (2) Food Waste; and (3) TRQs (specifically).

We are currently inviting any members with an interest in these areas to contact martinforsyth@bfff.co.uk to get involved and get your name on the list for any information that we distribute.

Please contact BFFF if you would like to receive additional / back copies of this newsletter



Denise Rion
Technical Manager
deniserion@bfff.co.uk

We do hope that you find the T&L a valuable read.



Martin Forsyth
Head of Technical
martinforsyth@bfff.co.uk

ACTIVITY OF EUROPEAN INSTITUTIONS

EU DG TRADE LAUNCH NEW ANTI-COUNTERFEITING TOOL

The European Commission has created an anti-counterfeiting tool to bring together in one database all data relating to cases of intellectual property infringement affecting EU companies in countries outside the EU.

It is intended to serve as a single secure information point for both EU businesses and authorities, where companies can share intellectual property infringements testimonies in countries outside the EU and share information on the respective follow-up of these cases by local authorities.

Free and multilingual, this web based application provides EU businesses with intelligence in order to make informed decisions about their business strategies in third countries and mitigate the risk of future infringements. The information stored in the application should also help EU policy makers to better shape their dialogue with countries outside of the EU.

The ACRIS tool operates following rigorous security parameters, confidentiality and restricted access, and guarantees a trusted use of the information that is filled-in by users.

More information on the ACRIS tool is available here: <http://tinyurl.com/jyb6j5e>

EFSA EMERGING RISKS EXCHANGE NETWORK

The European Food Safety Authority (EFSA) has published a technical report on the finding of the Emerging Risks Exchange Network 2015.

EFSA established an Emerging Risks Exchange Network (EREN) to exchange information between EFSA and the Member States (MS) on possible emerging risks for food and feed safety in 2010. The Network is currently composed of delegates from 22 Member States and two EFTA countries (Norway and Switzerland) designated through the Advisory Forum of EFSA and observers from the European Commission, the US Food and Drug Administration (FDA), the Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO).

The issues discussed were related to occurrence of chemical hazards, microbiological hazards, biotoxins and allergens. Two issues assessed were associated with new consumption trends.

The technical report can be found here: <http://tinyurl.com/ze9nta4>

EFSA FOOD SAFETY RISK ASSESSMENT - CONCEPT AND METHODOLOGY

The European Food Safety Authority (EFSA) has published an event report regarding training organised under the EFSA Pre-Accession Programme 2015-2017, financed by the European Commission.

The overall objective of this Programme is to promote the understanding of EFSA's work, share expertise and create information exchange mechanisms between the food safety authorities of the EU Enlargement countries on one side, and EFSA and EU Member States on the other.

The aim of the training was to offer an insight into the risk assessment methodology used by EFSA and the MS and to explain the differences between various risk assessment concepts (chemical, microbiological). In addition, the aim was to also get participants familiar with the way EFSA and MS national authorities are structured in order to respond successfully to their food safety risk assessment tasks and to understand the importance and role of risk communication in the process of risk analysis.

EFSA's event report is available here: <http://tinyurl.com/hrhkw9>



ANALYTICAL & METROLOGY

REGULATORY DELIVERY PUBLISH REVISED COMPETENCY TOOL ON METROLOGY

The legal metrology section of the RDNA self-assessment tool has been updated to accommodate recent developments in the regulation of weights and measures.

The supporting legal metrology section in the Guidance for Regulators Information Point (GRIP) portal has also been revised. The work was undertaken jointly by Regulatory Delivery and the Legal Metrology Expert Panel, which provides practical advice, guidance and opinion on all aspects of the law and practice of weights and measures.

The RDNA tool is an interactive website that enables regulators to identify their own development needs, creating tailored reports on completion of the process for discussion during annual development reviews, while the GRIP portal website guides regulators to resources that can assist in addressing their development needs. Both are key features of the competency programme, led on a partnership basis by RD.

The updated RDNA tool can be accessed here: <http://tinyurl.com/jdooxcy>

WELMEC GUIDE PUBLISHED

WELMEC has published its Introductory Guide (May 2016).

WELMEC is the European cooperation in the field of legal metrology. Its members are representative national authorities responsible for legal metrology in European Union and European Free Trade Association (EFTA) member states.

In order to have an effective strategy it has been necessary to reinterpret and regroup the original objectives of WELMEC as set out in the Memorandum of Understanding, although these original objectives are still applicable.

The guide is available here: <http://tinyurl.com/gltembq>



ANIMAL WELFARE

FSA STATEMENT ON ANIMAL WELFARE

The Food Standards Agency (FSA) has responded to claims of reduction in recording of welfare at slaughter data:

“Recent media coverage has suggested that we would no longer be collecting data on the numbers of animals killed by non-stun slaughter in UK abattoirs. No such change was ever planned. It has always been our intention to continue collecting information on the numbers of animals that are slaughtered in abattoirs without being stunned and releasing it publicly.

“Our new system for gathering animal welfare data will capture information on a more continuous basis than the former animal welfare survey. This data will show the number of establishments in England and Wales using non-stun slaughter or a combination of stun and non-stun slaughter. This data will be regularly supplemented with additional information on the numbers of animals that are slaughtered by these methods.

“Animal welfare is a high priority for the FSA and our staff working in abattoirs and we remain committed to openness and transparency.”

AVIAN INFLUENZA IN FRANCE

Defra has published a preliminary outbreak assessment and updated situation assessments for avian influenza in poultry in France.

Since the last update in February 2016, several new outbreaks in poultry have been reported as a result of increased surveillance in South West France, the latest being in the Dordogne and in Aveyron.

Disease control measures have been put in place around each infected premises, including culling all poultry present. The restriction zone (under an amendment to Implementing Decision 2015/2460/EU) has remained in place and not changed as a result of these outbreaks. Defra reported that the risk to the UK has not increased as a result of the new outbreaks, but will continue to monitor the situation closely.

This most recent outbreak assessment is available here: <http://tinyurl.com/zchpbz6>

BREXIT

DEPARTMENT FOR EXITING THE EU - STRUCTURE CHART

Gov.uk has published an update on the staffing of the Department for Exiting the European Union.

Permanent Secretary Oliver Robbins has overall responsibility for supporting the Secretary of State and the department in negotiations to leave the EU and establishing the future relationship between the UK and EU.

Sarah Healey is the Director General of the department.

The department's senior management team includes:

- Creon Butler, Director of Analysis
- Chris Jones, Director of Justice, Security and Migration
- Joanna Key, Director of Strategy and Planning
- Antony Phillipson, Director of Trade and Partnerships
- Tom Shinner, Director of Cross-Government Policy Coordination
- Catherine Webb, Director of Market Access and Budget

The full department structure chart can be accessed here: <http://tinyurl.com/zboq46z>

FDF HIGHLIGHT ROUNDTABLE WITH DEFRA AND DFIT TO DISCUSS BREXIT

The Food and Drink Federation (FDF), alongside leading food and drink industry trade associations, will set out the issues and opportunities presented by the vote to leave the European Union at a joint industry and Government roundtable.

The event was held in partnership with the Department for Environment, Food and Rural Affairs (Defra) and the Food Standards Agency (FSA) on Tuesday 26 July 2016 at FDF offices in Covent Garden, London. The Department for International Trade (DfIT) were also be attendance.

Ahead of the industry roundtable, Ian Wright CBE, Director General of the Food and Drink Federation, said: "The food and drink industry must have a strong and united voice in the post-Referendum discussions with Government. We must ensure that those entrusted with negotiating our exit from the EU do so armed with the very clearest instructions from the food and drink industry as to what we need. At this event we will seek to understand Government's plans for exiting the EU, and what this means for trading, market access and regulation.

"Our excellent partnership with Defra and FSA, which has helped foster British food and drink's world-leading reputation for safety, quality and innovation, will stand us in good stead for the future.

"We will also work closely with DfIT and the Great British Food Unit to ensure UK food and drink manufacturers have continued access to overseas markets – both to grow exports and to ensure continued availability of key raw materials."

Further information and the outcomes of the discussions have yet to be released.

FDF PUBLISH POST EU REFERENDUM TOOLKIT

On Thursday 23 June 2016 the UK voted in a referendum on whether the UK should remain in the EU, with 51.9% voting in favour of the UK leaving the EU.

Food and Drink Federation (FDF) Director General Ian Wright CBE responded to the vote to leave in the UK's EU Referendum, saying: "In March we released the results of a poll of our members which showed 70% support for Britain to remain in the EU. It's inevitable in light of those results that the majority of FDF members will regard this as a disappointing result for the food and drink industry.

"Now FDF will work on behalf of our members and all those across our industry to find a way through this very challenging period that we face. We'll focus on working with the Government to understand what this means for trading, market access and regulation to secure the best outcome for British food and drink manufacturing business and their customers."

FDF have now produced a toolkit which contains a selection of information on the UK's future relationship with the EU for UK food and drink manufacturers. FDF will continue to add to these pages as Government's post-referendum plans become clearer.

The toolkit includes:

- The UK's EU Referendum
- The process of EU withdrawal
- Alternatives to EU Membership
- Brexit and Scottish independence
- Impacts on key policy areas
- Impacts on living standards and prices
- UK-EU food and drink statistics
- Links to other useful resources

All of the above information can be found here: <http://tinyurl.com/z4bxm8c>

SCOTTISH GOVERNMENT COMMITTEE TO INVESTIGATE BREXIT IMPLICATIONS

The Scottish Parliament's European and External Relations Committee will work during the summer recess this year to examine the implications of Brexit on Scotland.

In an unprecedented move for the Committee, it agreed to hold special evidence sessions and invite UK ministers and the First Minister of Scotland Nicola Sturgeon, who said this week she will update the committee on the Scottish Government's progress in dealing with the fallout from the referendum.

The Committee will also commission research on the implications of Brexit and engage in an extensive public consultation with the people of Scotland to hear at first-hand what leaving the EU means to them.

The Committee met to hear evidence from the Cabinet Secretary for Culture, Tourism and External Affairs, Fiona Hyslop MSP and a panel of leading constitutional experts all of whom agreed that the UK government's negotiating position was as yet unknown.

Speaking afterwards, the Committee's Convener, Joan McAlpine MSP, said the committee had a duty to seek clarity for the people of Scotland after they voted by 62% to remain in the European Union.

"It is our role to get answers from the Scottish and UK Governments about how the negotiations to withdraw from Europe will impact on Scotland, however, the Committee is determined to explore all possible options to safeguard Scotland's place in Europe.

"The people of Scotland find themselves in unprecedented territory and, as a Committee, we are keen to offer a forum for people to place their views on record."

The Committee also agreed: (1) To undertake meetings in London and Brussels with UK Government and EU bodies to fully explore all options available to continuing Scotland's relationship with the EU; and (2) To commission detailed research aimed at securing clarity on some of the main issues, such as the contribution of EU migrants to Scotland's economy and the implications of loss of EU funds for Scotland's financial settlement within the UK. It will make this information publically available.

CTSI PUBLISH STATEMENT ON REFERENDUM OUTCOME

Leon Livermore, Chartered Trading Standards Institute (CTSI) chief executive, said: “The EU has been good for consumers and many of our consumer rights and product safety laws come from the EU.

“Some have already been written into UK legislation and others have not, but all of them remain in force and that is unlikely to change in the immediate future.

“Clearly there are many unanswered questions surrounding the referendum and the government needs to think carefully about consumers and how we might leave the EU.

“The Institute will be working closely with colleagues in central and local government to ensure that the needs of consumers and honest businesses are understood as the UK unpicks consumer legislation and regulations.

“The valuable protections that trading standards officers provide to both must be underpinned by appropriate legislation and resources and we will continue to fight for both.”

Additionally the Institute delivers a number of services on behalf of the UK government emanating from EU law and obligations.

These include providing competent authority for alternate dispute resolution and services to enable consumers to raise complaints about traders in other EU countries.

These will continue as currently provided until such time as legislation is changed. The longer term future of these services will be a decision for the UK government.

Up to date information on trading standards law for business is available on the government-sponsored website, here: <http://tinyurl.com/hbp7j3p>



BUSINESS DEVELOPMENT, CERTIFICATION AND TRAINING

CBI CALL FOR TIME TO GET APPRENTICESHIP LEVY RIGHT

The Confederation of British Industry’s (CBI) has responded to the government’s launch of the Apprenticeship Levy funding consultation.

Carolyn Fairbairn, CBI Director-General, said:

“We welcome the Government’s focus on growing investment in apprenticeships, and business stands ready to step up and increase its own commitment. However, the Apprenticeship Levy in its current form risks turning the clock back on recent progress through poor design and rushed timescales.

“Without a radical rethink it could damage not raise training quality. This really matters because of the crucial importance of closing the skills gap to improving the UK’s lagging productivity. The Government must take time to get this right, and listen properly to the concerns and ideas of the businesses who will be doing their best to make it work.

“The Government’s announcement provides business with much needed information which shows some progress, including support for smaller firms, but fundamental problems remain. The Levy is too narrowly defined. It covers only one type of training and employers can only reclaim off-the-job costs. As a result, valuable forms of training risk being cut back, with quantity put ahead of quality.

“The April 2017 start date will not give firms sufficient time to prepare, so we urge the Government to delay implementation. Though business understands the fiscal challenges, it would be a great mistake to rush ahead before a viable scheme is ready.

“We urge the new Secretary of State to take a step back from the political timetable and consider what is best for building the skills of our young people, to enable the UK to become a high-skilled, high-productivity economy. Business stands ready to work with Government to build a system that delivers for the future and from the outset.”

CALL BY RETAIL TRADE BODIES FOR REFORM OF BUSINESS RATES

A group of organisations representing over 100,000 shops and other businesses has called on the government to focus on reducing the burden of business rates instead of further cuts in corporation tax.

In the letter to Chancellor George Osborne, groups representing businesses ranging from pubs and bars to convenience stores and large retailers have highlighted that the cost of business rates remains too high, and that the further cuts in corporation tax do not go far enough to help businesses stay competitive.

Britain currently has the highest non-domestic property taxes in Europe, having steadily increased to make up a significant proportion of business rates in recent years while corporation tax has fallen compared to 1990.

The letter calls for the following Government backed measures to be implemented as soon as possible:

- Bring forward proposals to move annual increases from RPI to the much more widely used CPI before 2020;
- Use the rating system to incentivise investment by reviewing existing schemes like those applied to plant and machinery; and
- Reduce the number of business rate appeals by making valuing the smallest businesses simpler.

The letter states: "There is consensus from the business community that these actions could stimulate growth and show the government's ambition to make the UK the best country in which to do business."

Association of Convenience Stores chief executive James Lowman said: "The measures announced by the Chancellor in the most recent budget to implement reforms in the business rates system are welcome, but the Chancellor needs to move further and faster to ensure that small businesses are able to invest in their long term future. Business rate costs are a significantly higher burden than corporation tax for small businesses, and we hope that the Chancellor will recognise this through swift policy interventions."

The letter has been backed by the Association of Convenience Stores, the British Retail Consortium, British Chambers of Commerce, Association of Licensed Multiple Retailers and the Federation of Small Businesses, it is available to read here: <http://tinyurl.com/hm4t4s3>

GCA SETS OUT HOW RETAILER LEVIES ARE TO BE SET FOR 2016/17

The Groceries Code Adjudicator (GCA) has published information on how the levy on retailers for the financial year 2016/17 has been determined.

The levy for 2016/17 was set at £2M, and the GCA has charged regulated retailers a variable percentage of the total levy amount.

The Levy funding policy provides details on the application of the variable levy charge.

The GCA Levy funding policy 2016/17, including the levy methodology, is available here: <http://tinyurl.com/jdooxcy>

CHEMICALS, CONTAMINANTS & FOOD CONTACT MATERIALS

DEFRA PUBLISH PESTICIDE MONITORING ANNUAL REPORT FOR 2015

Defra has published a summary of the work carried out by the UK Expert Committee on Pesticides (ECP) during 2015.

The committee provides independent, impartial advice to the government on matters relating to pesticides and was established in Spring 2015, succeeding the Advisory Committee on Pesticides.

The work of the committee for 2015 has been extremely varied. Perhaps the most important and high-profile activity has related to providing advice on applications for emergency authorisations of pesticide products. They anticipated being asked for advice on emergency authorisations in 2015, so at the beginning of the year took some time to understand the legal and policy issues associated with this type of authorisation. Regulators can consider granting emergency authorisations for the short-term use of pesticides only when very specific conditions exist. The committee provide advice as to whether the criteria that would enable an authorisation to be granted are met.

The full report is available here: <http://tinyurl.com/jdpkrle>

DEFRA PUBLISH PESTICIDE ROLLING MONITORING PROGRAMME DATA

Defra has published the next batch of rolling results from the government's monitoring programme to check home-produced and imported food for any pesticide residues.

Monitoring is carried out by the Health & Safety Executive (HSE) and the monthly results are reviewed by the Expert Committee on Pesticide Residues in Food (PRiF), and published in subsequent quarterly reports.

Monthly results for 2016 cover:

- January and February 2016: beans with pods, grapes, milk, okra, potatoes and prepared fresh fruit
- March 2016: beans with pods, grapes, milk, potatoes and prepared fresh fruit
- April 2016: beans with pods, grapes, potatoes and prepared fresh fruit
- May 2016: beans with pods, grapes, potatoes and prepared fresh fruit
- June 2016: beans with pods, grapes, potatoes and prepared fresh fruit

All of the reports listed above can be accessed here: <http://tinyurl.com/hz9nzmo>

FSA UPDATE ON CONTAMINANTS

The Food Standards Agency (FSA) has issued an update bulletin concerning the key developments within the Chemical Contaminants area of the Food Policy Division.

The bulletin includes notification of Commission stakeholder consultations for:

- Mercury. Includes a link to a draft Commission regulation as regards maximum levels of mercury in foodstuffs. The Commission has requested comments by the end of August.
- Acrylamide, 3-MCPD and glycidyl esters. Links are included to a summary document and also to Code of Practice proposals from several European food industry organisations on minimising the presence of acrylamide in food, together with a draft Commission working document on the application of codes of good practice to reduce the presence of acrylamide in food. The Commission has requested comments by 5th September.
- Cyanogenic glycosides in raw apricot kernels and bitter almonds. Includes a link to a regulatory follow-up paper. The Commission has given a deadline of 29 August 2016 for comments.

The Commission has also produced an early draft of a recommendation for the monitoring of Mineral Oil Hydrocarbons (MOH) in food; suggesting that interested parties carry out investigations into the sources of contamination. This recommendation is to be discussed further at Commission working groups in September

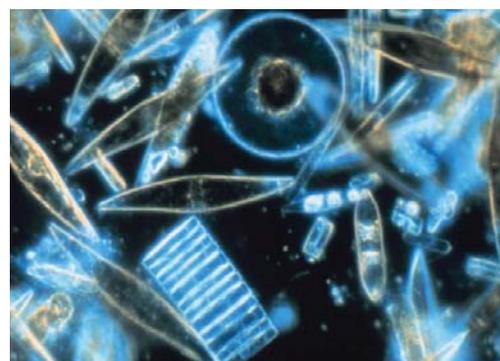
The FSA update bulletin can be found here: <http://tinyurl.com/ju5n5k5>

EFSA OPINION ON MICROPLASTICS AND NANOPLASTICS IN FOODSTUFFS

EFSA's Panel on Contaminants in the Food Chain (CONTAM) has published a Scientific Opinion on the presence of microplastics and nanoplastic in food, with particular focus on seafood.

Following a request from the German Federal Institute for Risk Assessment (BfR), the Panel was asked to deliver a statement on the presence of microplastics and nanoplastics in food, with particular focus on seafood. Nanoplastics can originate from engineered material or can be produced during fragmentation of microplastic debris. Microplastics range from 0.1 to 5,000 μm and nanoplastics from approximately 1 to 100 nm (0.001–0.1 μm).

Based on a conservative estimate the presence of microplastics in seafood would have a small effect on the overall exposure to additives or contaminants. Toxicity and toxicokinetic data are lacking for both microplastics and nanoplastics for a human risk assessment. Research on the toxicokinetics and toxicity, including studies on local effects in the gastrointestinal (GI) tract, are needed as is research on the degradation of microplastics and potential formation of nanoplastics in the human GI tract. For nanoplastics, it is recommended that analytical methods should be developed and standardised, in order to assess their presence and identity (including shape), and to quantify their amount in food.



The Scientific Opinion is available here: <http://tinyurl.com/jcgb494>

SUMMARY OF THE 2015 DATA COLLECTION ON CONTAMINANT OCCURRENCE

The European Food Safety Authority has published a summary of 2015 contaminant occurrence data.

A qualitative analysis of the 2015 annual collection of analytical results on chemical contaminants in food and feed covering the sampling year 2014 was performed. Data are submitted annually to EFSA by European data providers to support EFSA's work programme in the area of contaminants.

Overall, 664,681 analytical results were submitted. The analyses were performed on 157,603 samples collected by different European organisations. The data providers were governmental and commercial organisations; more than 96% of the data were analytical results submitted by governmental organisations.

The report provides an overview of the number of results reported by substance, country of the data provider and FoodEx1 food or feed group; the distribution of results by country of the data provider is also presented.

The summary of data can be accessed here: <http://tinyurl.com/jxv6b9v>

ACADEMIC LINKS US CURRY RECALLS TO LEAD IN TURMERIC

A massive US recall of curry powder because of lead being detected within products could be linked to contaminated turmeric, a leading UK food safety expert has suggested.

While investigations into the source of the contamination were still underway in the US, Chris Elliot took to twitter to say he suspected the incident might be linked to contaminated turmeric contained in the curry powder.

Elliot, who led the UK review of food systems following the horsemeat scandal, said he was also looking into the possibility of similar contaminated products entering the UK food chain.

On August 12, the US Food and Drug Administration (FDA) reported a product recall by Oriental Packing Company for lead in curry powder. The company recalled over 170,000kg of various curry powder blends because they were contaminated with lead.

According to the FDA, lead can accumulate in the body over time and can cause serious and sometimes permanent adverse health consequences.

The Food Standards Agency (FSA) has reported that it was aware of the spice recall in the US, but was not aware of any of the implicated products being distributed in the UK.

More information on this news item can be found here: <http://tinyurl.com/j96l2lt>

FOOD SAFETY AND ZOOSES

FSA PUBLISH LISTERIOSIS GUIDANCE FOR HEALTH CARE AND SOCIAL ORGANISATIONS

New guidance has been published by the Food Standards Agency (FSA) aimed at healthcare and social care organisations, to help reduce the risk of vulnerable groups in their care contracting listeriosis.

Listeriosis is a foodborne illness caused by the bacterium *Listeria monocytogenes*. It is rare but can cause serious illness and death in vulnerable groups of the population.

This guidance is intended to help these organisations determine what steps can be put in place to reduce the risk of *Listeria monocytogenes* in ready-to-eat foods and to complement good practice in the food industry.

The guidance was the result of collaborative working between stakeholders who contributed to its development, including the Hospital Caterers Association (HCA) and the National Association of Care Caterers (NACC), which will help to promote uptake in these sectors.

The main audiences for this guidance are all types of healthcare and social care organisations that provide food for vulnerable groups. The guidance is also intended for Environmental Health Practitioners and procurement partners.

The project to deliver this guidance formed part of the FSA *Listeria* Risk Management Programme for 2010 – 2015.

The guidance can be accessed here: <http://tinyurl.com/zr5mdrr>

REGULATORY ROBOT TO HELP SMALL MANUFACTURERS TO PRODUCE SAFE PRODUCTS

The United States Consumers Product Safety Commission (CPSC) has launched a 'regulatory robot'. The robot is a starting point for small manufacturers to see which product safety requirements apply to their products.

CPSC has designed their Regulatory Robot to guide businesses through requirements to identify important product safety requirements that should be reviewed before manufacturing or importing consumer products. As most products are unique, each product may need to comply with different requirements so businesses will need to run the Robot one time for each product. The Regulatory Robot asks a series of simple questions to provide the basic guidance needed to move forward with the design and manufacturing process.

The Regulatory Robot can be found here: <http://tinyurl.com/zp5jucu>

FSA CONSULT ON RELAXING GUIDANCE ON RAW AND LIGHTLY COOKED EGGS

A report published by the Advisory Committee on the Microbiological Safety of Food (ACMSF) into eggs safety has shown a major reduction in the risk from Salmonella in UK eggs.

Responding to the report the Food Standards Agency (FSA) has launched an eight week consultation reviewing the advice given to consumers on eating lightly cooked or raw eggs.

The FSA sought the advice of the ACMSF as to whether the risk to consumers, including vulnerable groups such as, pregnant women, the young, and the elderly, from eating lightly cooked or raw shell eggs has changed since 2001, when the Committee last reviewed the subject of salmonella in eggs.

Professor John Coia, Chair of the ACMSF Expert Ad Hoc group on eggs said, "The committee has found that there has been a major reduction in the risk from Salmonella in UK hens' eggs since 2001. This is especially the case for eggs produced under the Lion Code, or equivalent schemes. It also recommended that these eggs could be served raw or lightly cooked to both those in good health and those in more vulnerable groups."

At present, the FSA's advice to consumers is that eating raw eggs, eggs with runny yolks or any food that is uncooked or only lightly cooked and contains raw eggs, may cause food poisoning and warns vulnerable groups against eating them.

The consultation is inviting views on the recommended changes to the FSA's advice from a range of stakeholders, including food and hospitality industries, consumer and enforcement bodies, and health care practitioners.

Comments on the proposed change to consumer advice should be submitted to foodhygiene.policy@foodstandards.gsi.gov.uk by Friday 16 September 2016, when the consultation closes.

The ACMSF Report is available here: <http://tinyurl.com/z5793x9>

FSA HIGHLIGHT ONGOING E.COLI O157 OUTBREAK INVESTIGATION

The Food Standards Agency (FSA) is continuing to work closely with Public Health England and Local Authorities to investigate an outbreak of E.Coli O157. The outbreak has been linked to eating salad leaves, however a specific food source has not been confirmed.

As a precaution, the FSA is reminding people of the importance of good hand and food hygiene practices. All vegetables, including salads, intended to be eaten raw should be thoroughly washed unless they are specifically labelled 'ready to eat'.

Investigations are ongoing, but Public Health England have published further information, available here: <http://tinyurl.com/jfdd4vk>

BOTANICALS ADDED TO EFSA DATA WAREHOUSE

The European Food Safety Authority (EFSA) has taken the first step in releasing a web-based version of its Compendium on Botanicals. The searchable database, which is still under development, will be expanded to include non-European botanical species and the complete version will be released early in 2017.

The Compendium is a database of botanicals that are reported to contain naturally-occurring substances of possible concern for human health when present in food. It is intended to help with the safety assessment of botanicals and botanical preparations that may be used in food, including supplements, by facilitating hazard identification.

The botanicals database is available here: <http://tinyurl.com/jcz5jke>

CONSUMERS CALL FOR MORE ACTION ON CAMPYLOBACTER

The Food Standards Agency (FSA) has published research which shows that consumers want the food industry to continue action to tackle campylobacter on chickens – the biggest cause of food poisoning in the UK.

New findings show that two thirds (66%) of consumers think the industry should continue to reduce campylobacter beyond the agreed current target of less than 10% of chickens at the most highly contaminated level. Retailers should also be telling customers what proportion of chickens are at this highest level of contamination, according to 75% of those questioned.

The research has been released to coincide with the resumption this month of our campylobacter survey, part of our on-going efforts to reduce the high levels of food poisoning caused by the bug. Testing was suspended in April so we could update the way the survey was carried out to ensure results continued to be robust.

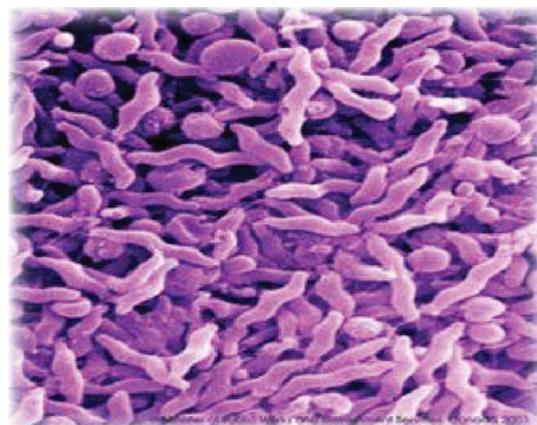
Steve Wearne, Director of Policy at the FSA, said:

“Publishing surveillance data on campylobacter has prompted action from retailers and processors and we are now seeing progress. Our campaign has also raised awareness of campylobacter amongst the public and it is good to see from our research that it is customers, and not just the FSA, demanding action and information from retailers. We have always said that consumer power will ultimately push industry action.

“Many retailers and processors should be commended for the action they have taken so far. The majority signed up to the pledge to ensure that campylobacter in chicken ceases to be a significant public health issue, and continued action will be needed to deliver this.”

The FSA’s research shows that 76% of people questioned want retailers to be more proactive in telling them what actions they are taking to reduce the campylobacter levels on the raw chicken they sell. More than half of people (53%) said that they would start buying chicken from another retailer if their usual shop was found to sell more than the industry average ‘high risk’ chicken.

The full FSA report can be accessed here: <http://tinyurl.com/jqsugbv>



DRAFT GUIDANCE ON GM PLANT ALLERGENICITY PUBLISHED FOR CONSULTATION

The European Food Safety Authority (EFSA) is consulting until 25 September on draft guidance for the allergenicity assessment of genetically modified (GM) plants.

The original guidance has been revised to take into account relevant advances in science: extensive literature reviews have revealed new methodologies that could be applied in allergenicity assessment. The new guidance also reflects recent EU legislation on GM food and feed by addressing new requirements for the authorisation of GM plants for the European market. These requirements refer to the inclusion of certain allergens in the compositional analysis of the allergenicity assessment of a GM plant.

EFSA has decided to delay inclusion of guidance on in vitro digestibility studies for allergenicity assessment pending further evaluations.

The consultation can be accessed here: <http://tinyurl.com/zpezfa7>



FOOD SECURITY, INTEGRITY AND AUTHENTICITY

FSA ANNOUNCE EXTERNAL REVIEW OF NATIONAL FOOD CRIME UNIT

The Food Standards Agency (FSA) has announced plans to deliver a two year review of the National Food Crime Unit (NFCU), under the oversight of external experts.

In her report to the FSA Board meeting, Chief Executive Catherine Brown gave more details of the plans to deliver the two year review of the NFCU. This follows the discussion at the Board in May 2016, when Board members agreed to the proposed scope of the review.

The FSA aims to deliver this review efficiently and within the intended timescale, while ensuring that the review is carried out rigorously and with independent oversight.

The review will be carried out within the FSA's resources. This will take place under the oversight of a steering group, made up of three external experts, representing law enforcement, consumers and industry:

- David Kenworthy QPM DL (current Chair of UK Anti-Doping and former Chief Constable of North Yorkshire Police)
- Richard Lloyd (former Executive Director at Which?)
- Paul Willgoss (Director, Food Technology at Marks and Spencer)

The review team is aiming to produce a draft report for discussion at the FSA's Board meeting in mid-November. The FSA Director responsible for the project will be Rod Ainsworth, Director of Legal and Regulatory Strategy.

More information on the FSA's National Food Crime Unit can be found here: <http://tinyurl.com/zh2smlv>



NATIONAL FOOD CRIME UNIT LAUNCH 'FOOD CRIME CONFIDENTIAL' REPORTING SYSTEM

The National Food Crime Unit has launched 'Food Crime Confidential'. This is a reporting facility where anyone with suspicions about food crime can report them safely and in confidence, over the phone or through email. The facility is particularly targeted at those working in or around the UK food industry.

The FSA's National Food Crime Unit (NFCU) works with partners to protect people from serious criminal activity that impacts the safety or authenticity of food and drink they consume.

Food crime involves dishonesty at any stage in the production or supply of food. It is often complex and likely to be seriously detrimental to consumers, businesses or the general public interest.

NFCU would like to receive any information relating to suspected dishonesty involving food, drink or animal feed. In addition to identifying and being able to tackle specific instances of food crime, such information will help us learn more about the circumstances that make offending possible.

The National Food Crime Unit would like to hear from anyone if they have suspicions including:

- that food or drink contains things which it shouldn't;
- that methods used in your workplace for producing, processing, storing, labelling or transporting food do not seem quite right; and
- that an item of food or drink says it is of a certain quality or from a specific place or region, but it doesn't appear to be.

Food Crime Confidential can be contacted by calling 0207 276 8787 or emailing foodcrime@foodstandards.gsi.gov.uk

FDE POLICY PAPER ON FOOD FRAUD

FoodDrinkEurope (FDE) has published a position paper on food fraud.

FDE members are committed to supporting government efforts to fight against food fraud for the protection of consumers and robust food supply chains. In parallel, FoodDrinkEurope appeals to its members to continuously strengthen their food safety/quality management systems in order to mitigate the impact of food fraud.

Taking into consideration the particular needs of small and medium sized enterprises, FoodDrinkEurope recommends businesses to consider the following building blocks for their food fraud mitigation procedures and action plans:

1. Develop a food fraud risk management system incorporated within companies' food safety / quality management systems
2. Conduct Food Fraud Vulnerability Assessments: collect and evaluate internal and external information at appropriate points along the supply chain (including raw material, ingredients, products and packaging, supplier information) to identify vulnerabilities to food fraud.
3. Develop Food Fraud Prevention Processes, along with practical guidance (for example, a food fraud prevention tool box including e.g. analytical tools);
 - i) Prioritising supply chains based on risk and conducting vulnerability assessments for these supply chains
 - ii) Designing a mitigation strategies and validating mitigation measures,
 - iii) Implementing and verifying mitigation measures, and
 - iv) Continuously reviewing the efficacy of the food fraud management systems.

The FDE position paper can be found here: <http://tinyurl.com/hop4vzk>

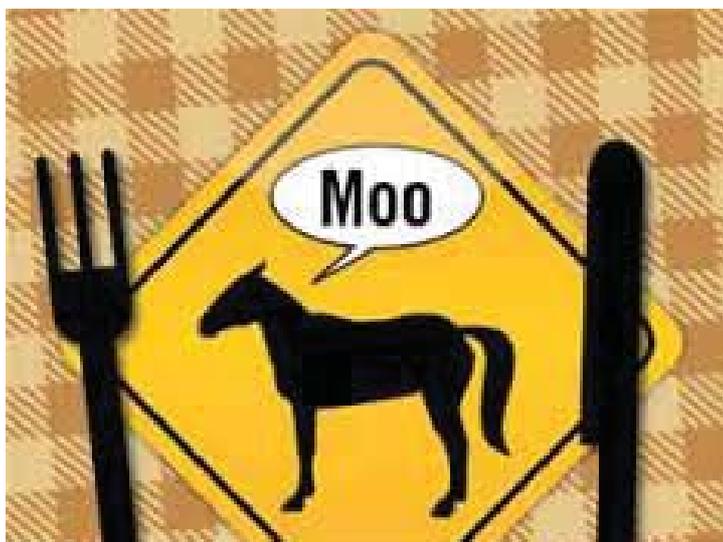
EU ENERGY AND ENVIRONMENT SUB-COMMITTEE ON FOOD FRAUD

UK Parliament announced that the Lords EU Energy and Environment Sub-Committee was due to discuss food fraud and the integrity of the food system on 6 July 2016.

The likely questions that were due to be discussed at the Panel sessions were:

- What are the food types most commonly targeted for food fraud and how is the fraud perpetrated?
- What are the risks associated with food fraud for consumers and the environment?
- How prevalent is food fraud in the UK and how much is due to food that is imported?
- Can the UK resist the threat of food fraud and what more could be done to enhance the resilience of the food system?
- To what extent is food fraud linked to organised crime?
- How far did the horse meat scandal of 2013 undermine public confidence in the integrity of their food?

The transcript of the discussion is now available here: <http://tinyurl.com/h85vaco>



GLOBAL STANDARDS

BRC PUBLISHED STORAGE AND DISTRIBUTION STANDARD ISSUE 3

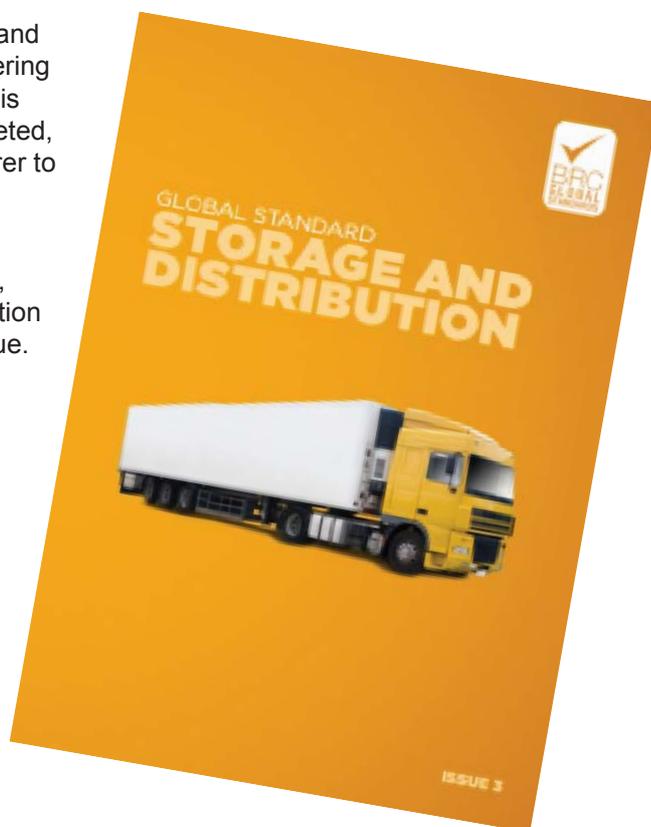
In 2006 the BRC introduced the Global Standard for Storage and Distribution to complement the suite of Global Standards covering the production of food, packaging and consumer products. This Standard allows the chain of product certification to be completed, from primary processor to manufacturer, and from manufacturer to retailer (or food service company in the case of food).

Issue 3 of this Standard has been developed by a multi-stakeholder group including retailers, food service companies, industry trade associations, independent experts and certification bodies, and builds upon the experience from the previous issue.

In revising the Standard we have attempted to develop the current requirements of the Standard to ensure that they are robust enough to meet the current industry needs. Where applicable, requirements have been aligned with those that feature in the other Global Standards published by the BRC to ensure consistency and confidence throughout the entire supply chain.

It is a requirement that all suppliers undergoing a BRC audit to the BRC Global Standard for Storage and Distribution Issue 3 have access to an official copy of this Standard.

You can order a hardcopy of the standard or download a free electronic copy from here: <http://tinyurl.com/zro3n57>



CODEX PUBLISH GUIDANCE ON CONTROL ON SALMONELLA AND FOOD PARASITES

During its most recent 2016 session, the Codex Alimentarius Commission adopted two key guidelines that use sound science for setting a baseline for the fair and transparent trade in food. Most importantly, once implemented, they will have immediate and long term consequences for public health. One of them has to do with the control of Salmonellosis and the other with foodborne parasites.

Guidelines for the control of Salmonella in beef and pork

Salmonellosis causes tens of millions of illnesses every year and the World Health Organisation (WHO) estimates the economic burden of this disease to be billions of dollars. Salmonella are ubiquitous in our environment and distributed in domestic and wild animals. It is therefore no surprise that the Codex Alimentarius has recently proposed guidelines for the control of salmonella in meat and poultry. The recently adopted guidelines provide a clear path to the reduction of salmonellosis. They address good production practices and potential interventions to reduce transmission. They also emphasize the importance of education and training for those involved in the food chain from farm to fork.

The Guidelines for Salmonella can be found here: <http://tinyurl.com/gtq9j53>

Guidelines on food hygiene to control foodborne parasites

As with Salmonella, foodborne parasites cause tens of millions of illnesses and thousands of deaths every year. The Codex guidelines apply to all foods from primary production to consumption and focus on the FAO-identified riskiest foodborne parasites.

Most foodborne illnesses are preventable. Together, these two guidelines provide those involved working throughout the food chain with a single, scientifically-based reference point for producing safe food and guaranteeing fair trade.

By adopting and publishing these guidelines Codex sets an unambiguous worldwide expectation for the production and trade of food in global markets.

The Control of Foodborne parasites Guideline is available here: <http://tinyurl.com/hmef3y3>

IMPORTS AND THE SUPPLY CHAIN

EU DG TRADE PUBLISH TRANSPARENCY INFORMATION ON TTIP NEGOTIATIONS

The European Commission has published a record number of EU proposals from the ongoing 14th round of talks for a trade agreement with the United States, which took place in Brussels.

As part of its drive for a more transparent trade and investment policy, the Commission is making these proposals public only days after submitting them to negotiating partners.

The nine proposals published are intended to simplify technical regulations without lowering standards, and to set global rules of trade. Specifically, the published texts represent the EU's negotiating position on regulatory cooperation in the sectors of cosmetics, medical devices, cars, chemicals and textiles. Also published is a new article on climate protection as a part of the chapter on sustainable development, as well as separate chapters on energy and raw materials, market access for financial services, and on institutional cooperation within TTIP. The proposal for regulatory cooperation in the engineering sector will follow.

The published texts show that the Commission is delivering on the goal established at the beginning of the year – to have almost all proposals for chapters of TTIP on the table and consolidate as many texts as possible by the summer break.

The published texts cover:

- Financial services;
- Chemicals;
- Cosmetics;
- Engineering;
- Medical devices;
- Textiles;
- Motor vehicles;
- Climate;
- Energy and raw materials; and
- Institutional general and financial provisions.

All of the published texts can be accessed here: <http://tinyurl.com/jbsc3s6>



EFSA ADVISES ON MEAT SPOILAGE DURING STORAGE AND TRANSPORT

The European Food Safety Authority (EFSA) has assessed the impact of time and temperature on the growth of spoilage bacteria in fresh beef, pork, lamb and poultry. Its experts used predictive models to compare the growth of spoilage bacteria with the growth of disease-causing (pathogenic) bacteria and concluded that spoilage bacteria grow faster under the same conditions.

EFSA had previously advised on the implications for meat safety if these two parameters – time and temperature – varied and provided several scenarios for ensuring the safety of meat during storage and transport of meat.

The European Commission subsequently asked EFSA to consider what implications such scenarios would have for the growth of bacteria that cause meat to spoil because it is considering revising current legislation - which requires that carcasses are chilled to no more than 7C and that this temperature is maintained until mincing - in order to provide industry with more flexibility.

The full EFSA assessment is available here: <http://tinyurl.com/zu699ob>

SCOTTISH GOVERNMENT CALL FOR GREATER SHARE OF RED MEAT LEVY

Rural Economy Secretary Fergus Ewing has declared his utter determination to maximise markets and incomes for producers of Scotland's premium food and drink.

Mr Ewing has announced the Scottish Government will consult on plans to apply for BSE Negligible Risk status – a move which could unlock new export opportunities for Scottish red meat and add value throughout the red meat supply chain.

The Cabinet Secretary also highlighted how efforts to promote Scottish red meat at home and abroad could be transformed if a fairer share of the red meat levy system could be secured from Westminster. This would see Quality Meat Scotland able to invest about £1.5 million more per year in the sector.

Speaking at the Royal Highland Show, Mr Ewing said:

"I am utterly determined to maximise market opportunities at home and abroad for producers of Scotland's premium food and drink.

"Our premium produce is world-renowned but there are countries to which we are currently unable to export Scotch Beef and Scotch Lamb. Achieving BSE negligible risk status could help open up markets across the world for these premium products, and potentially reduce waste and inefficiencies in the supply chain worth more than a million pounds.

"The USA is already on the cusp of resuming beef imports from the UK while the Canadian market is now open for both beef and lamb. The opportunities for exports and producer incomes are potentially massive and it is imperative that Scotland is ahead of the game in promoting our iconic red meat brands.

"We could do so much to maximise such opportunities at home and abroad if we received our fair share of the UK's red meat levy, which would see Quality Meat Scotland able to invest an extra £1.5 million a year in the sector. That's why I'm calling on the UK Government to urgently bring forward legislation to give Scotland a fairer share of the levy, in line with the recommendations Defra received back in December 2015, and I have written to the Defra Farming Minister this week on this very point."

UPDATED GUIDANCE ON EXPORTING LIVE ANIMALS OR ANIMAL PRODUCTS OUTSIDE EU

Defra has published updated guidance on the exporting of live animals or animal products to non-EU countries.

In most cases, an Export Health Certificate (EHC) is required to send consignments of live animal or animal products to non-EU countries. This notification provides an updated list of EHCs available.

The contents of the updated guidance includes:

- Before you export
- Getting an Export Health Certificate (EHC)
- Creating a new certificate
- For consignments travelling through the EU to a non-EU country
- Moving horses and ponies
- Exporting endangered species
- Display, laboratory, and research animals
- Exporting poultry
- Exporting bees
- Exporting live fish or other aquatic products
- Exporting from Northern Ireland
- Exporting from Jersey
- Exporting from Guernsey
- Exporting from Isle of Man

The guidance can be accessed here: <http://tinyurl.com/jkzt8pk>

FIRST COMPANY LIABLE FOR MODERN SLAVERY

It has been reported that the first case has been brought for modern slavery by a British company.

In June, the High Court in London found in favour of six Lithuanian workers forced to work in conditions of modern slavery on chicken farms. The Court found that the workers were owed compensation for failure to pay the agricultural minimum wage, charging of prohibited work-finding fees, unlawfully holding wages and depriving the workers of facilities to wash, rest, eat and drink.

The Modern Slavery Act introduced the requirement for relevant commercial organisations to produce a statement each year outlining the steps they have taken to ensure that their business and supply chain are slavery free.

More information on this can be found here: <http://tinyurl.com/z7h3zxc>

LABELLING & GENERAL FOOD LAW

FSA NI PUBLISH CONSUMER UNDERSTANDING OF FOOD LABEL INFORMATION

The UK public affairs research agency, TNS BMRB, has conducted research with NI consumers about their understanding of retail food labelling information, how this influences their behaviour and their concerns and priorities around labelling information. The research involved a combination of eight focus group discussions; eight accompanied shops and a survey using the Food Standards Agency (FSA) online panel.

Overall, participant attention to labelling information appeared to be driven by a particular need; for example, if participants were following a specific diet or had specific dietary or allergen requirements. Outside of these circumstances, participants tended only to use labels to check the “use by” or “best before” dates, and occasionally checked labels when buying new or unfamiliar products.

Reasons for not checking labelling information included participants routinely buying familiar products, and therefore not considering it necessary to check product information. A further barrier related to comprehension and interpretation of current labels, with people perceiving them to be overly numerical or requiring complex calculations.

In spite of these barriers, there was a general overall appetite for increased provision of labelling information, especially nutrition information and portion size as a consequence of current social trends towards maintaining a healthier diet. Participants expressed a need for greater visualisation and simplification of data which could encourage more informed, habitual usage of labelling information going forward.

The full research is available here: <http://tinyurl.com/zr7ymyv>

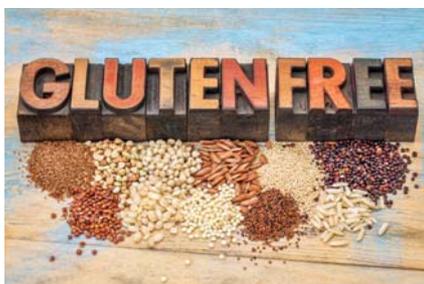
FSA ADVICE ON NO GLUTEN CONTAINING INGREDIENTS STATEMENT

The FSA wrote to interested parties regarding an update on use of ‘no gluten containing ingredients (NGCI)’ statements.

Based on discussions with the Commission and other EU Member States, it has been confirmed that from 20 July 2016, whilst the provisions for food businesses to label foods ‘gluten free’ or ‘very low gluten’ remain, NGCI and other factual statements in addition to those mentioned in Regulation (EC) No. 828/2014 on specific requirements on the absence or reduced presence of gluten in food cannot be used in any food labelling.

Guidance on the FSA’s website will be amended to reflect this change in the near future.

Further information is available from regulatoryadvice@campdenbri.co.uk



FSA PLEDGES REVIEW OF DATE MARKING GUIDANCE

The Food Standards Agency (FSA) has partnered with Neighbourly to host a cross industry round table event entitled 'Addressing the challenges in food waste redistribution' which was attended by over 50 industry leaders. The purpose of the event, which took place in July, was to understand how and where the FSA can initiate action, in particular in relation to date marking.

The event focused on redistribution by retailers to charities and community organisations preparing food for service users and marked the beginning of the FSA's review of date marking guidance in partnership with Defra and WRAP. The key theme was to explore whether any improvements in food safety labelling and guidance, or better education around it, might increase the volume of surplus fresh food donated and used by the voluntary sector.

The event highlighted a number of key issues, and now, as part of the review process, the FSA, WRAP and Defra will consider extending the guidance to include how food can be redistributed safely. This will cover the circumstances under which food business operators can freeze food prior to donating it to a charity partner, which was raised as a way of reducing some of the logistical barriers of redistributing products with a short shelf life.

A recurring theme throughout the event was the impact, application and understanding of date labelling, in particular the challenges around 'best before end' dates. The need for a section of the guidance to address date marking for food for redistribution rather than sale was also identified.

Steve Wearne, Director of Policy, Food Standards Agency, said: "These discussions have been extremely useful in bringing to light the key barriers to food redistribution for all those involved. It has clearly highlighted the areas where the FSA can focus its efforts to ensure that as much surplus food as possible is safely redistributed. That's why we have begun the process, working with Defra and WRAP, of reviewing the date marking guidance which we aim to publish by July 2017."

More information on how the Food Standards Agency is helping to tackle food waste, and downloads of the presentations from the event can be found on the FSA's food waste page, here: <http://tinyurl.com/jhmtakm>

THE DEBATE ON COUNTRY-OF-ORIGIN LABELLING CONTINUES IN THE EU

While the European Commission told France on 4 July that it could go ahead with its trial of mandatory country-of-origin labelling (COOL) for milk in dairy products and meat in processed foods, Commissioner for Health and Food Safety, Vytenis Andriukaitis, said in a reply to a MEP question on 12 July that "in spite of consumers' interest for information on origin, at EU level consumers' overall willingness to pay for this information is often questionable."

He added that "Mandatory origin labelling would be burdensome for businesses and lead to additional production costs." He further explained that "Mandatory origin labelling would add to the rigidity of the supply chain, lower the competitiveness of food producers and impact international trade."

The French Conseil d'Etat delivered a favorable opinion on the planned new law on 27 July but the French Federation of Milk Industries (FNIL) has warned that the two-year trial in France could trigger a protectionist backlash in other EU countries. The organisation argues that such initiatives would boost local milk production, exacerbating the current crisis of oversupply in the European market. It fears that the widespread introduction of such origin labelling could start to unravel the EU single market in food.

On a related note, Poland has announced it will pass a law that will allow domestic producers to voluntarily label the origin of their food products. Meat has to come from animals born, reared and slaughtered in Poland in order to qualify for the label. For other animal-derived products such as dairy, however, the animal only has to be reared in Poland. Processed foods can only carry the origin label if no more than 25 percent of their ingredients were produced abroad. The Commission has three months to examine the draft law and the act is planned to enter into force in January 2017.

At EU level, consumers and the European Parliament have been calling for such compulsory labelling, but without success until now. In its answer, the Commission confirmed once again that the current voluntary scheme is the only one appropriate at EU level. However, approval of the French trial may have opened the door to other similar schemes. Member States such as Italy, Lithuania, Romania and Portugal are also planning their own national rules on COOL.



NUTRITION, ADDITIVES & HEALTH

THE GOVERNMENT PUBLISHES CHILDHOOD OBESITY STRATEGY

The Government have published their Childhood Obesity Strategy.

Upon reviewing the strategy, the main points are:

1. Childhood obesity is a significant and growing problem
2. Solving obesity is a complex series of interventions

Intervention suggestions include:

- Introducing a soft drink industry levy (tax based on sugar)
- Taking 20% of sugar out of products via size reduction as well as reformulation.
- PHE will use 2015 data as baseline
- Allegedly extra money available for innovation
- The nutrient profile used to determine which foods are restricted in advertising to children will be reviewed by PHE
- this may be important to monitor
- There is slow but steady use of Government Buying standards in Government procurement - these standards will now 'be encouraged in health centre/leisure vending machines'
- Physical activity in schools is further encouraged and minimum times for activity per day to be set
- Introduction of a new Healthy rating scheme for primary schools which will include food provision determined by OFSTED
- New revision of the School Food Standards and encouragement of Breakfast Clubs
- Potential changes to the labelling of sugar both in the short term (whilst within the EU) and longer term (after Brexit) with diagrammatic information on sugar e.g. teaspoons
- Early years setting e.g. nursery/preschool/kindergarten menus to be set
- Use of new technology - the sugar app based on cubes of sugar seen to be a great success

The full strategy can be accessed here: <http://tinyurl.com/h4pawkv>

FDf RESPONSE TO GOVERNMENT'S CHILDHOOD OBESITY PLAN

Responding to the Government's Childhood Obesity plan, Ian Wright CBE, Director General of the Food and Drink Federation, said:

"Food and drink manufacturers recognise our responsibility in meeting the challenges posed by obesity. Government has acknowledged that working in partnership with industry on a voluntary basis is the best way to make progress on this crucial issue. We are committed to that partnership.

"The proposed tax on soft drinks is a disappointing diversion from effective measures to tackle obesity. Soft drink companies are already making great progress to reduce sugars from their products, having achieved a 16% reduction between 2012 and 2016.

"Indeed, many individual manufacturers have a proud track record of reformulation to remove salt, fat and sugar from food and drinks and this work will continue.

"However the target set for sugars reduction in the Plan is flawed. It focuses too strongly on the role of this one nutrient, when obesity is caused by excess calories from any nutrient. Moreover the target is unlikely to be technically practical across all the selected food categories. Reformulation is difficult and costly: there are different challenges for each product; recipe change can only proceed at a pace dictated by consumers. We will of course do everything we can in the next six months to work towards a practicable reformulation solution while continuing to urge the Government to adopt a 'whole diet' approach."

SOFT DRINKS INDUSTRY LEVY CONSULTATION

A consultation has been launched on the new UK-wide Soft Drinks Industry Levy that will apply to the production and importation of soft drinks containing added sugar.

The government announced at Budget 2016 that it would introduce a new Soft Drinks Industry Levy from April 2018. This consultation sets out proposals for how the levy will be designed and implemented. They are now asking for your views on the impact of these proposals to help determine the final shape of the levy.

Individuals or organisations interested in the policy scope and public health objectives of the levy should read and comment on chapters 2 and 3. Individuals and organisations that may be directly affected by the levy or have a particular interest in the soft drinks industry should also pay attention to chapters 4 to 8 of the consultation.

The full consultation can be found here: <http://tinyurl.com/jcujbrl>

The consultation closes on 13th October 2016.

LGA HIGHLIGHTS COST ON LOCAL AUTHORITIES WITH REGARD TO OBESITY

The Local Government Association, which represents more than 370 councils, says local authorities anticipate having spent £505 million tackling obesity in adults and children, following the transfer of public health responsibility in April 2013.

But councils warn that the recent cuts by government to their public health grants are already having an impact on their ability to reduce obesity.

Newly published figures for how much councils expect to spend tackling obesity in 2016/17 are forecast to be £127 million – down on the £140 million estimated in 2015/16.

Councils use the funding to, for example, commission weight management services, exercise referral schemes and extending the offer of free or reduced-cost sport – for example swimming – and leisure facilities.

In 2014/15 councils spent £126 million, and £112 million in 2013/14 on tackling obesity.

The LGA said these figures illustrate the amount of prevention work councils are carrying out and show the scale of the obesity crisis the nation faces.

The numbers also include the cost of running the Government's National Child Measurement Programme, which councils are responsible for.

The programme currently calculates a child's BMI when they start and leave primary school. Most recent figures for England in 2014/15 found that one in 10 four and five-year-olds and one in five 10 and 11-year-olds are obese.

If current trends are not reversed, the overall cost to the economy of obesity and overweight conditions could increase from between £6 billion and £8 billion in 2015 to between £10 billion and £12 billion in 2030.

The LGA has previously called on government to bring in measures to reduce sugar content in fizzy drinks, teaspoon sugar labelling to enable more informed choice, greater provision of tap water in schools and restaurants, and for councils to be given powers to ban junk food advertising near schools.

The LGA's Community Wellbeing Portfolio Holder, Cllr Izzi Seccombe, said:

"The staggering amount of money councils are having to plough into obesity prevention work shows the sheer scale of the crisis we face. Councils are without doubt the best placed to tackle obesity before it becomes a problem, and the huge investment they are making shows how committed they are to dealing with the issue.

"From working with children who are obese and overweight to encouraging children to cut their consumption of sugary drinks, since taking over responsibility for public health three years ago, local authorities have been leading the way in the fight against obesity.

"But we would like assurances from the Government's new administration that the long-awaited childhood obesity strategy is still on track and that it includes tough measures that will help to reverse the rise in costs and children becoming obese. Today's obese children will be tomorrow's obese adults, and with this comes a range of costly and debilitating major health conditions."

The LGA has also published 'Health weight, healthy futures: Local government action to tackle childhood obesity' which is available for free here: <http://tinyurl.com/zsv9gfm>

BHF HIGHLIGHT RESEARCH LINKING OBESITY TO PREMATURE DEATHS

An international research collaboration, which the British Heart Foundation (BHF) helped to fund, has found that being overweight or obese is associated with increased risk of death before the age of 70.

The findings, published in *The Lancet*, show that the risk of coronary heart disease, stroke, cancer and respiratory disease are all increased. The researchers, led by a University of Cambridge team including BHF Professor John Danesh, also found that the overall excess risk of premature death among the overweight or obese is about three times greater in men than in women.

In 2014 over 60 per cent of adults (aged 16 or over) were overweight or obese (65 per cent of men and 58 per cent of women). Research has already shown that reaching and keeping to a healthy weight cuts risk of heart disease because it helps prevent and manage conditions like high blood pressure, high cholesterol, and type 2 diabetes that increase risk of coronary heart disease.

This study of 3.9 million adults around the world shows that where the risk of premature death would be 19 per cent and 11 per cent for men and women with a normal BMI (18.5-25), it would be 29.5 per cent and 14.6 per cent for moderately obese men and women (BMI 30-35). This means an absolute increased risk of 10.5 per cent for men, and 3.6 per cent for women.

“On average, overweight people lose about one year of life expectancy, and moderately obese people lose about three years of life expectancy,” says the lead author, Dr Emanuele Di Angelantonio from the University of Cambridge. “We also found that men who were obese were at much higher risk of premature death than obese women. This is consistent with previous observations that obese men have greater insulin resistance, liver fat levels, and diabetes risk than women.”

The full research document can be accessed here: <http://tinyurl.com/gmnl85k>

FDF PUBLISH GUIDE FOR SME'S ON PRODUCT REFORMULATION TO REDUCE SUGAR CONTENT

The Food and Drink Federation (FDF) has published a free reformulation guide for small and medium sized companies. The guidance was developed by Leatherhead Food Research (LFR) for FDF.

The new guidance sets out the regulatory framework covering the reduction of sugars, key considerations when reducing sugars or using sugar replacers and factors affecting the consumer acceptability of sugar replacers. The guide covers the different challenges and opportunities in reducing sugars in the soft drinks, dairy and baked goods categories, and also discusses ingredient and labelling considerations.

Sugars are an essential ingredient in many foods and drinks, typically providing multiple functions in a recipe. These functions will vary from product to product and category to category, and must each be addressed when adapting a recipe. Sugars can add colour and sweetness, enhance other flavours, provide bulk and texture, and improve shelf-life by reducing available water and inhibiting growth of bacteria. In some products, sugars are used to improve the palatability of fibre, wholemeal or bran, for instance.

Jenny Arthur, Head of Nutrition and Product Development at Leatherhead Food Research, said: “Reformulating products is a challenging task, as sugars are multifunctional ingredients delivering a variety of roles in different products. We hope this guide will give companies practical advice to help them create products with an overall reduction in sugars, while still delivering on taste, texture and mouthfeel.”

The full guidance can be accessed here: <http://tinyurl.com/gttozda>

FSA PUBLISHES RESEARCH ON SALT INTAKE IN NORTHERN IRELAND

The Food Standards Agency (FSA) in Northern Ireland has released the first specific report into daily salt intake in Northern Ireland, which shows that people are consuming on average 43% more salt than recommended.

The average salt intake was found to be 8.6g per day, more than the recommended maximum limit of 6g per day, with men eating more than women. Evidence suggests that white bread, meat products such as bacon and ham, and foods such as cooking sauces, soups and condiments are the biggest contributors of salt in people's diets in Northern Ireland.

The research measured the salt intake of adults, aged 19-64 years, by providing a 24-hour urine collection. Samples were collected over 7 months (February to August) in 2015. Urine samples are considered a more accurate means of measuring salt intake than, say, estimating intake on the basis of food diaries.

The report can be found here: <http://tinyurl.com/h5dsgo4>

PHE PUBLISHES NEW ADVICE ON VITAMIN D

Public Health England (PHE) is advising that 10 micrograms of vitamin D are needed daily to help keep healthy bones, teeth and muscles.

This advice is based on the recommendations of the Scientific Advisory Committee on Nutrition (SACN) following its review of the evidence on vitamin D and health.

Vitamin D is made in the skin by the action of sunlight and this is the main source of vitamin D for most people. SACN could not say how much vitamin D is made in the skin through exposure to sunlight, so it is therefore recommending a daily dietary intake of 10 micrograms.

PHE advises that in spring and summer, the majority of the population get enough vitamin D through sunlight on the skin and a healthy, balanced diet. During autumn and winter, everyone will need to rely on dietary sources of vitamin D. Since it is difficult for people to meet the 10 microgram recommendation from consuming foods naturally containing or fortified with vitamin D, people should consider taking a daily supplement containing 10 micrograms of vitamin D in autumn and winter.

People whose skin has little or no exposure to the sun, like those in institutions such as care homes, or who always cover their skin when outside, risk vitamin D deficiency and need to take a supplement throughout the year. Ethnic minority groups with dark skin, from African, Afro-Caribbean and South Asian backgrounds, may not get enough vitamin D from sunlight in the summer and therefore should consider taking a supplement all year round.

The full PHE advice is available on the gov.uk website here: <http://tinyurl.com/gnxxle9> and the SACN report is available here: <http://tinyurl.com/z9o43oy>

NOTE EU FOOD FOR SPECIAL GROUP REGULATION NOW IN FORCE

From 20th July 2016, Directive 2009/39/EC on foodstuffs intended for particular nutritional uses (PARNUTS) has been repealed and replaced by Regulation (EU) No 609/2013 (commonly referred to as the food for specific groups regulation or FSGs).

The food for specific groups regulation abolishes the concept of dietetic foods and provides for a new framework establishing general provisions for the following limited number of well-established and defined categories of food that are considered as essential for certain vulnerable groups of the population:

- infant formula and follow-on formula,
- processed cereal based food and baby food,
- food for special medical purposes; and
- total diet replacement for weight control

More information is available here: <http://tinyurl.com/j2tn9s>

EATWELL GUIDE AND CONSUMPTION OF DAIRY PRODUCTS

Simon Hoare, a conservative MP, has questioned the Government on the effect of the revised Eatwell Guide on milk and dairy consumption by children and the extent of any discussions Public Health England (PHE) had with dairy organisations on the development of the revised Eatwell Guide.

In response Jane Ellison as the Public Health Minister reiterated that the Eatwell Guide is suitable for everyone over the age of 5 years to follow and intends to assist the population in choosing a varied and balanced diet to meet government dietary recommendations (such as those for calcium).

Ms Ellison confirmed that Department of Health officials were observers on the External Reference Group that advised PHE on “methodological approaches to refreshing the Eatwell Guide”; and that Government advice continues to encourage consumption of dairy products as part of a healthy, balanced diet for all age groups.

An External Reference Group was convened to consult with stakeholders during the development of the Eatwell Guide. This group comprised representatives from health, dietetic and nutrition professions, including those with expertise in child nutrition. It also included the voluntary sector and industry, including the Agricultural and Horticultural Development Board who represented the dairy industry. The group advised on potential methodologies to inform the sizes of the food group segments in the new Eatwell Guide whilst also providing routes for wider engagement.

SCOTTISH GOVERNMENT PUBLISHES CRITERIA FOR HEALTHCARE RETAIL STANDARD

The Scottish Government (SG) has published an updated document, Criteria for the Healthcare Retail Standard which sets out the criteria, rationale and scope of the Healthcare Retail Standard (HRS) for all retail providers operating in the NHS in Scotland.

This standard will become mandatory in accordance with CMO letter (2015)19. Practical guidance on how retailers can meet the criteria in this document will be produced by the Scottish Grocers Federation Healthy Living Programme.

The criteria in this document apply to all retail outlets (including trolley services) in healthcare buildings in Scotland, whether the outlet or hospital is run by the voluntary, private or public sector. It does not apply to catering outlets although mixed outlets with a significant retail element will be expected to attain the HRS as well as the Healthyliving Award.

The Criteria for the Healthcare Retail Standard is available here: <http://tinyurl.com/jp3utfz>

PHW REPORT SETS OUT VALUE OF ACTION TO PROMOTE HEALTH RATHER THAN TACKLE ILLNESS

Public Health Wales has launched a report which highlights 10 key areas for action that Wales should prioritise in order to achieve significant improvements in health and wellbeing and real cost savings while delivering short and long-term benefits to society.

Unsurprisingly promoting a healthy diet and preventing obesity is one of the priority areas for action in the section devoted to addressing harmful behaviours and protecting health. A series of 8 infographics focus on the key health challenges for Wales, such as obesity, alcohol misuse and smoking, and suggest evidence-based solutions.

The report 'Making a Difference: Investing in Sustainable Health and Well-being for the People of Wales' consists of 3 parts which can be accessed here: <http://tinyurl.com/jczyy5j>

CONSULTATION ON EFSA'S HEALTH CLAIMS APPLICATION GUIDANCE

The European Food Safety Authority (EFSA) has published a press release launching a public consultation on its draft revised scientific and technical guidance for the preparation and presentation of a health claim application.

The original guidance document was published in 2007 and first updated in 2011. Since then EFSA's Panel on Dietetic Products, Nutrition and Allergies (NDA Panel) has gained considerable experience in the evaluation of claims. Based on lessons learnt from these experiences, feedback from stakeholders and recent scientific and technical developments in the area of health claims, the Panel revised its general scientific guidance for stakeholders on health claims applications in January 2016.

The draft revised guidance aims to assist applicants in preparing and presenting their applications for authorisation of health claims on food. It details the requirements that applicants need to meet and introduces a common format to assist them in the preparation of a well-structured application dossier. The changes aim to increase the efficiency and consistency of the application process.

The consultation document, and means to submit comments can be found here: <http://tinyurl.com/zl92nzg> Comments are invited by 12 September 2016.

REPORT ON SCHOOL FRUIT AND VEGETABLE SCHEME 2015

Defra and the Health and Safety Executive have published a report (available here: <http://tinyurl.com/zqlvwud>) detailing results from the government's pesticides residue monitoring programme in 2015 for the School Fruit and Vegetable Scheme.

The Department of Health funds the School Fruit and Vegetable Scheme as part of the '5 a day' programme to increase fruit and vegetable consumption. The Department of Health commissions its own schedule of testing for pesticide residues of school fruit and vegetables; the results are reviewed by the Expert Committee on Pesticide Residues in Food (PRiF) before being published.

During the 2015 autumn term, 70 samples of fruit and vegetables were analysed as part of the testing programme. The majority of samples either contained no detectable residues of any of the relevant pesticides or contained residues below the maximum residue level (MRL) for those pesticides. 7 samples did not contain any detectable pesticide residues. 61 samples contained residues at or below the relevant MRLs. 2 samples contained a residue above the relevant MRL. 50 samples contained residues of more than one pesticide. Defra has passed to HSE details of 1 sample of UK apples that contained a residue of fluxapyroxad, which is not approved for use on apples in the UK.

PROCESSING & RETAIL

CAMPDEN BRI WHITE PAPER: VALIDATION OF CLEANING PUBLISHED

Campden BRI have published a new white paper on the Validation of Cleaning.

Thorough cleaning is a crucial prerequisite to sound hygienic conditions in any food manufacturing environment. Cleaning protocols must be validated in order to provide assurance that they do, in fact, serve their purpose.

In the latest white paper from Campden BRI, Emma De-Alwis and Mariane Hodgkinson discuss the development of a cleaning regime, deciding the level of clean required by assessment of the product risk and process, how to validate the cleaning regime, and sampling techniques used to validate the efficiency of a cleaning procedure.

For a free copy of the white paper, send an e-mail to auto@campdenbri.co.uk with the subject line: 'send cleaning'.

LGC WORKS TO ENSURE CONSUMERS ARE NOT SOLD WATER AT THE PRICE OF MEAT

LGC is a British independent, science-based service company providing chemical, biochemical and DNA based analysis. They are attempting to establish the uptake of water in chicken raised and processed in the European Union as part of measures to ensure that consumers are not sold water at the price of poultry meat.

The UK National Reference Laboratory (NRL) for added water in poultry meat said the study would provide information on current approaches to process poultry in the EU and determine the typical amounts of water taken up during the processing of chicken,

Chicken naturally contains water, known as 'physiological water'. However, even when food manufacturing practice is followed, commercial processing adds some technically unavoidable water, known as 'extraneous water'.

The information gained will inform whether legislative limits for extraneous water are still relevant.

European legislation (Commission Regulation (EC) No 543/2008) sets limits for extraneous water to ensure that consumers are not being sold water at the price of poultry meat.

LGC is working with Agra CEAS Consulting, seven other NRLs and slaughterhouses across poultry producing EC Member States on the study which will end in November this year.

More on this news item can be found here: <http://tinyurl.com/zcqvd7w>

REGULATORY ENFORCEMENT & OFFICIAL CONTROLS

RPC REPORT ON GOVERNMENT RED TAPE REDUCTION PROGRAMME

The independent Regulatory Policy Committee (RPC) has published its review of the first year of this government's programme to reduce red tape on business by £10 billion over the parliament.

The RPC has scrutinised nearly 150 government legislative proposals affecting businesses and community and voluntary groups in the last year. Through its independent and rigorous assessment of these measures, the RPC has improved the accuracy of departmental estimates of the impacts by over £160 million each year.

Michael Gibbons CBE, RPC Chairman, said "We welcome the confidence that ministers have shown in the committee's work by expanding our scope to cover the actions of over 80 independent regulators. We look at regulatory proposals both inside and outside of the Business Impact Target (BIT), and in doing so hold up government claims to scrutiny. We have concerns that not enough learning is being collected from the implementation of previous measures and that in places the system is overly complex and not reflective enough of impacts on society."

The RPC believes that addressing these identified issues with the framework could provide businesses with greater reassurance than ever before, that any red-tape burdens are reflected in the government's regulatory target.

The full RPC report 'Regulatory Overview: The Regulatory Landscape May 2015 to May 2016' is available here: <http://tinyurl.com/j5mkv28>

FOOD STANDARDS SCOTLAND PUBLISH 5-YEAR STRATEGY

Food Standards Scotland (FSS) has published its five-year strategy which outlines how the organisation plans to achieve its vision to create a food and drink environment in Scotland that benefits, protects and is trusted by consumers.

FSS was launched in April 2015 by the Scottish Government to deliver independent, consistent, evidence-based and consumer-focused information as it works to protect public health, help improve the Scottish diet and protect the interests of consumers in relation to food.

The new Strategy highlights FSS's broad remit as the authoritative voice on food issues, giving out clear advice on nutrition, food safety, and food and feed policy. In doing this, FSS will put consumers first, aiming to be a credible, consistent and trusted voice on food matters in Scotland.

The Strategy sets out six strategic outcomes that will be the focus of what FSS will do up to 2021:

- Food is safe
- Food is authentic
- Consumers have healthier diets
- Responsible food businesses flourish
- FSS is a trust organisation
- FSS is efficient and effective

FSS Chair Ross Finnie, said: "FSS has a crucial role to play in improving public health. Putting consumers first is at the heart of this Strategy, and provides a framework to achieve our vision to create a food and drink environment in Scotland that benefits, protects and is trusted by consumers.

"FSS has also developed a three-year Corporate Plan showing what we'll do to deliver that vision by consistently putting consumers first in relation to food safety, food standards and healthy eating."

More information on this can be found here: <http://tinyurl.com/ht2gwfs>

REGULATORY DELIVERY PUBLISH RESEARCH ON DATA SHARING BY REGULATORS

Regulatory Delivery has published a research paper on data sharing within regulatory services.

To fulfil their statutory obligations, regulators need to collect information about the businesses they regulate. In late 2015, the Centre of Excellence for Information Sharing was commissioned by the Better Regulation Delivery Office, now Regulatory Delivery, to work with local and national regulators to:

- identify cultural barriers to information sharing within regulatory services
- capture existing or emergent good practice
- explore the characteristics of successful information sharing between regulators

This report brings together learning obtained during the course of the investigations. It identifies good practice at the local and national level, explores common barriers, and highlights the characteristics of successful information sharing between regulators. It also presents a set of recommendations for how information sharing between regulators can be improved, enabling services to work more closely together to deliver better outcomes for business and communities.

The report is available here: <http://tinyurl.com/zuwffhc>



FSAI LAUNCHES 2016-18 STRATEGY – SAFE AND TRUSTWORTHY FOOD FOR EVERYONE

The Food Safety Authority Ireland (FSAI) has published its strategy for 2016 – 2018, which sets out its core vision of safe and trustworthy food for everyone and its mission of protecting consumers by leading a collaborative food safety community to continuously raise food standards and create a culture of excellence.

A healthy population with access to safe food and the ability to make informed choices about the food it eats is the foundation of a healthy society and a fully functioning economy. The FSAI aims to ensure through regulation and collaboration that food produced here is to the highest possible standards for both domestic and export markets. As one of the first single food safety authorities established in the world, the new strategic approach will also reinforce the FSAI's national and international reputation for excellence by continuing to review the regulatory landscape; industry innovations; advances in technology; new and emerging risks; and globalisation and lengthening of the food supply chain.



The five strategic goals contained in the strategy are:

- Lead a regulatory culture where everyone is passionate about achieving the highest standards of food. Achieved by providing a framework for regulating food which allows for effective enforcement, whilst also ensuring a partnership approach that really engages all stakeholders. Ultimately striving for a world class official control system that delivers the best outcomes for consumers.
- Use the best scientific knowledge, evidence and expertise to underpin policy and risk analysis in respect of food safety. Strengthen and develop engagement with national, European and international food safety, integrity and nutrition experts as appropriate to deliver robust advice to underpin all FSAI decision-making. In addition, providing high quality, independent, scientific advice to Government to inform and influence food policy.
- Create an environment where Ireland is a trusted and recognised leader in food safety and integrity. Set standards that are practical and recognised globally and working in partnership with consumer advocacy groups to address consumers' needs. Build capacity and capability to allow Ireland to react and deal effectively with any national or international food incident or crisis.
- Develop the organisation with an ethos that is true to its values. Foster a culture of respect, integrity and humility, which is non-discriminatory and supports equality. Deliver a robust system of corporate governance to ensure accountability, transparency and public value.
- Adopt a digital-first approach to maximise accessibility, efficiency and effectiveness. Enhance data collection and analysis to gain a deeper understanding of the environment in which the FSAI operates and inform decision making. Utilising technology as a foundation for innovation.

The 2016-18 strategy can be found here: <http://tinyurl.com/jkcg26x>

RD PUBLISH EXAMPLES OF GOOD REGULATING CONTRIBUTING TO GROWTH

Regulatory Delivery has published a new e-book, Regulation and Growth, a user-friendly guide to how good regulatory delivery can boost business growth.

The guide features facts, figures and videos, presented in an easy-to-digest form, highlighting the impact regulators can have on business.

Videos include entrepreneur Brett Holmes and case studies from Cornwall and its involvement in the Better Business for All programme, which brings together businesses and regulators to consider and change how local regulation is delivered and received.

Regulatory Delivery brings together policy expertise and practical experience to ensure that regulation is effectively delivered in ways that reduce burdens on business, save public money and properly protect citizens and communities.

Examples of great work from around the country are being collected continually and the book will be updated with fresh content.

The e-book is available to read here: <http://tinyurl.com/j45lqze>

WELSH GOVERNMENT MINISTER ANNOUNCES YEAR ONE LEGISLATIVE PROGRAMME

A new law to remove the UK Government's "harmful reforms" to the rights of workers in Wales's devolved public services is to be introduced by the Welsh Government during the first year of the fifth Assembly, First Minister, Carwyn Jones has announced.

Unveiling the Welsh Government's legislative programme for 2016-17 to AMs, the First Minister announced that six Bills will be introduced over the next year - ranging from the establishment of new Welsh devolved taxes, to delivering improvements in public health, ensuring a sufficient supply of social housing by abolishing the Right to Buy, and reforming the system of support for children and young people with additional learning needs.

Two Tax Bills will be introduced to establish the two taxes to be devolved to Wales in April 2018; a land transaction tax, which will replace the current stamp duty land tax (SDLT), and a landfill disposals tax for Wales, which will replace the current landfill tax.

New legislation will be introduced to repeal sections of the UK Government's Trade Union Act in devolved areas.

A Public Health Bill will be introduced to deliver improvements to the nation's health. It will not include the proposed restrictions on the use of e-cigarettes in enclosed spaces contained in the Public Health Bill introduced in the last Assembly.

An Additional Learning Needs Bill will provide for a new legal framework for supporting children and young people, aged 0–25, who have additional learning needs, delivering improvements to the services they receive.

A bill will be introduced to safeguard Wales' social housing stock by abolishing the Right to Buy and the Right to Acquire. This will ensure social housing is available to those who need it, and who are unable to access accommodation through home ownership or the private rented sector.



MMO PUBLISH STRATEGY WITH REGARD TO EVIDENCE FOR 2015-20

The Marine Management Organisation (MMO) has published its strategy setting out its priorities for evidence for 2015-20.

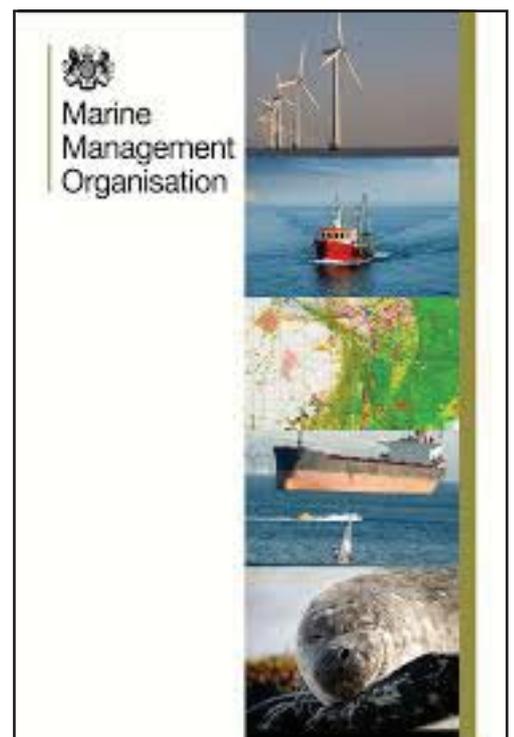
To ensure it makes effective management decisions, the MMO must maintain a level of technical capability within its own staff alongside a clear strategic approach to ensuring any evidence needs are met both now and in the future.

This document sets out Part 1 of the MMO's Evidence Strategy for 2015 to 2020.

Part 1 of the Evidence Strategy reflects MMO's current delivery remit, recent developments in the relevant evidence base, Defra's revised Evidence Strategy and an increased public sector focus on efficient delivery.

Part 2 of the MMO Evidence Strategy is a detailed work programme outlining the specific evidence requirements and how they will be met. This will be produced following engagement on Part 1 and updated annually to ensure evidence prioritisation is a dynamic process and allow for flexibility as new requirements arise.

Taking a strategic view of evidence allows efficient prioritisation of requirements and enables better collaborative working. The MMO will engage with the marine science community in order to reflect emerging scientific knowledge or developments in relevant policies which may be relevant to marine management, and this input will be used to inform any future work.



Both parts of the MMO Strategy can be accessed here: <http://tinyurl.com/z7mtqcp>

EXTENSION OF AUDIT FREQUENCIES AT FSA APPROVED MEAT ESTABLISHMENTS

The Food Standards Agency (FSA) has launched a consultation to seek views on extending audit frequencies for those Food Business Operators (FBOs) who currently have had Good, and Generally Satisfactory outcomes over two successive FSA audit cycles.

Further extending audit frequencies aims to provide recognition for FBOs who have sustained a high level of compliance over consecutive audit cycles with an aim to ultimately reducing footfall resulting from official control activities without increasing risk to consumer protection or confidence.

The proposal aligns with wider government initiatives including reducing the burden on business by reducing the number of visits and streamlining and targeting enforcement activity on the basis of risk.

The consultation pack is available here: <http://tinyurl.com/z9zkqe2> and responses should be sent to Kenneth.thoresen@foodstandards.gsi.gov.uk The consultation closes on 23 September 2016.

Within 3 month of the consultation ending, the FSA aims to publish a summary of responses received.

FSA PUBLISHED LIST OF INCIDENTS FOR APRIL TO JUNE 2016

The Food Standards Agency (FSA) has published a summary of food incidents handled between April and June 2016. This list summarises alerts issued by the FSA to recall or withdraw products.

Over the three month period, the FSA issued 47 food notices, of which 25 were allergy alerts, with the top three undeclared allergens being milk, gluten, and soya.

The information published describes the overall details of the incident, the level of risk to consumers and what action was taken. It has been collated by the FSA to make it easier for consumers to access incident information.

Food incidents can range from undeclared allergens to food poisoning outbreaks. The most common incidents involve microbiological or chemical contamination of food or animal feed, and can require food products to be withdrawn from sale or recalled from consumers. In the UK, food businesses are legally obliged to report any food incident to the FSA. Once alerted to the problem our incidents team will work with the business and local authority enforcement officers to assess the risk and trace the affected products.

Each year, a small number of incidents or investigations are put forward for a detailed review so that the FSA can make improvements and identify lessons learned.

The full incidents list can be accessed here: <http://tinyurl.com/hxr2tdj>

RESEARCH

£4.5M FROM NEWTON FUND TO TACKLE ANTIMICROBIAL RESISTANCE

Six new research partnerships looking at ways of tackling the rise of anti-microbial resistance (AMR) have been created with £4.5m investment by the MRC, BBSRC, ESRC and through the Newton Fund, an initiative intended to strengthen research and innovation partnerships between the UK and partner countries.

The partnerships will see researchers from multiple disciplines at six UK centres of excellence work in collaboration with Chinese counterparts, thanks to match funding from the National Natural Science Foundation of China (NSFC) to foster collaboration across borders and between diverse disciplines to help stop the growing global burden posed by AMR. The discovery and introduction of antibiotics in the 1940s gave us the ability to prevent women dying from post-childbirth infection, to treat tuberculosis and for farmers to protect crops and harvest from infection. However, as microorganisms become resistant to antimicrobial treatments, including antibiotics, there is a very real possibility that the drugs we have come to rely upon may become obsolete. Cross border collaboration is a vital step to progress in this global risk.

Speaking on behalf of the collaborating UK Research Councils, Mark Palmer, Head of International at MRC, said: "The growing resistance of micro-organisms to antimicrobial therapies such as antibiotics is a public health issue of global importance and it requires an urgent global response. The outcomes of these awards will benefit both the UK and China through the sharing of knowledge, and hopefully lead to significant impacts on health and policy."

More information on this can be found here: <http://tinyurl.com/hd9zmza>

SUSTAINABILITY, ENVIRONMENT & CSR

BFFF PUBLISHES GUIDANCE ON GIVING FOOD TO GOOD CAUSES

British Frozen Food Federation is pleased to announce that our Assured Advice issued by Cambridgeshire County Council and South Cambridgeshire District Council under the Primary Authority Partnership co-ordinated by BFFF has now been published. This advice has legal backing for participating members, which means that if you are in the scheme and follow it you cannot be asked to do anything different by another local authority.

The advice covers: *Guidelines on Giving Food to Good Causes*

The full advice document can be accessed through the BFFF website under *Primary Authority Assured Advice*, here: <http://tinyurl.com/q7jk2uc>

If there are other areas where you could benefit from advice that might be suitable to form the basis of Primary Authority Assured Advice in to bring consistency and clarity across the sector please contact martinforsyth@bfff.co.uk

If you would like to join the BFFF Primary Authority Scheme to benefit from the legal backing that the advice provides, please contact crystalholmes@bfff.co.uk

EU PLATFORM ON FOOD LOSSES AND FOOD WASTE

The EU and Member States are committed to meeting the Sustainable Development Goals (SDG), adopted in September 2015, including a target to halve per capita food waste at the retail and consumer level by 2030, and reduce food losses along the food production and supply chains.

The most recent estimates of European food waste levels reveal that 70% of EU food waste arises in the household, food service and retail sectors, with production and processing sectors contributing to the remaining 30%.

In order to support achievement of the SDG target on food waste and maximise the contribution of all actors, the Communication on Circular Economy calls on the Commission to establish a Platform dedicated to food waste prevention. The EU Platform on Food Losses and Food Waste (FLW) aims to support all actors in:

- defining measures needed to prevent food waste;
- sharing best practice; and
- evaluating progress made over time.

More information on the platform and the members can be found here: <http://tinyurl.com/zk6hzxs>

WRAP LAUNCH FOOD WASTE RECYCLING ACTION PLAN FOR ENGLAND

The Waste and Resources Action Plan (WRAP) has launched a new plan to boost England's food waste recycling.

The Food Waste Recycling Action Plan developed by industry – including local authorities, waste treatment operators, private sector waste collectors and industry bodies – will increase the amount of food waste collected and recycled by promoting greater collaboration across the food waste recycling supply chain. Presented as a five-point plan, it highlights the current barriers to food waste recycling and practical solutions to overcome them as cost effectively as possible.

Food waste prevention and redistribution will remain a priority, but despite the UK's best efforts, there is still 10 million tonnes of 'post-farm gate' food wasted across the UK every year, 40% of which is unavoidable. However, just 1.8 million tonnes is recycled. Increasing the volume recycled brings significant economic and environmental benefits. For example, by maximising available anaerobic digestion and composting capacity to produce valuable energy and renewable fertilisers, as well as reduce the 20 million tonnes of carbon produced annually by this food waste. Recycling more food waste could also boost England's plateauing recycling rate.

The action plan supports local authorities already active in food waste recycling - helping them to cost effectively maximise their food waste collections, and local authorities thinking about adding a collection. It also helps operators of food waste treatment plants play their part in securing the long term supply of food waste, at a quality required for their operations.

The full action plan is available on the WRAP website here: <http://tinyurl.com/hme89yc>

PUBLICATION OF EUROPEAN GUIDE TO FOOD DONATIONS

FEBA (European Federation of Food Banks), FoodDrinkEurope and EuroCommerce launched this morning a new guide to encourage and make it easier for food manufacturers and retailers to donate their food surpluses to food banks.

With around 88 million tonnes of food wasted annually in the EU, preventing waste in the food chain is a key priority for food and drink manufacturers, retailers and wholesalers.

The new guidelines give practical and straightforward answers to questions that businesses wanting to donate food have, such as 'Which surplus food can we donate?', 'Can I donate food that has passed its 'best before' date?', 'Who can I donate to?' or 'Which info on my food donations do I need to document'?

"We need to recover more nutritious food to support more vulnerable people and better. I hope than an increasing number of food businesses will adopt those guidelines and engage with our food banks to take proactive steps to support those experiencing poverty", declared Patrick Alix, Secretary General of FEBA.

Mella Frewen, Director-General of FoodDrinkEurope, said: "Of course, we need to tackle the root causes of food waste first and foremost, all along the food chain. However, when food surpluses do occur, we all agree they should be redistributed as much as possible to food banks. With these very practical guidelines, we are simply turning our words into action and encouraging more food companies to best use their surpluses."

"We are all committed to making sure that wholesome and nutritious food is not wasted. Not only do our members donate to food banks and other social organisations; many of them help food banks and charity organisations with logistics," Christian Verschueren, Director-General of EuroCommerce added. "These very useful guidelines show how best to donate food, and many examples of good practice. We hope that these will inspire others to follow the path many retailers and wholesalers have already adopted."

The joint guidelines contribute to the ongoing EU and global policy discussions on food waste prevention and stimulating the circular economy. They are also part of the initiating organisations' strong commitment and ongoing efforts to supporting the implementation of the UN Sustainable Development Goal 12.3 to halve food waste by 2030.

The Food Donation Guidelines are available here: <http://tinyurl.com/j28wbdm>

FSA URGES CONSUMERS TO 'FACE FREEZER FEARS' TO TACKLE FOOD WASTE

Misconceptions about how to freeze food safely are contributing to food waste in the UK, according to new research by the Food Standards Agency (FSA).

The research – released as part of Food Safety Week (4-10 July) – identified a number of freezing 'myths' that are preventing people from using their freezers to make food go further. 43% of those interviewed think that food should only be frozen on the day of purchase to be safe; 38% incorrectly said it is dangerous to refreeze meat after it has been cooked; and 36% wrongly believe that food can become unsafe to eat while in the freezer.

Over two thirds (68%) of the people surveyed have thrown food away in the past month, with bread (36%), fruit (31%), vegetables (31%) and leftover meals (22%) topping the list. The most common reason given for throwing food away is that it is past its 'use by' day, cited by over a third (36%) of respondents. 30% admit to throwing food away as they had bought too much and didn't eat it, and over half (54%) say they feel guilty when they throw food away. However, the reasons given can all be avoided by making better use of the freezer.

In response, the FSA focussed this year's Food Safety Week on helping people to understand how to waste less food safely by making more of their freezers. Furthermore, the FSA, working with Defra and WRAP, has announced that it will be launching a review of the guidance provided to the food industry on date marking on food. This will include consideration for whether the remit of the guidance should be expanded to cover food storage and freezing advice for consumers.

The research also found that 90% of people say there are foods they would never freeze. Almost a quarter (23%) of those surveyed would never freeze meat that was cooked after defrosting, with 73% of these people saying this is down to worries about food poisoning.

The report summary and findings can be accessed here: <http://tinyurl.com/z9ut6b4>



EFRA SELECT COMMITTEE LAUNCHES FOOD WASTE INQUIRY

The Environment, Food and Rural Affairs (EFRA) Select Committee has launched an inquiry into the economic, social, and environmental impact of food waste in England.

Some 8 million tonnes of food is wasted in the UK each year post-manufacture, by households and the retail, wholesale and hospitality/food sectors. It is estimated that 60% of this could be avoided. The Committee is keen to establish the extent to which voluntary initiatives can further reduce food waste or whether legislation is required in this area. Food manufacturing and agriculture are outside the scope of the inquiry.

The deadline for the submission of written evidence is 13 September 2016. The scope of the inquiry and means to make a submission can be found here: <http://tinyurl.com/zwpxr58>

DEFRA REPORT 6 BILLION REDUCTION IN USE FROM CARRIER BAG LEVY

From October 2015, large shops in England were required to charge 5p for single-use plastic carrier bags. They are required to report certain information to Defra, and provide other information on a voluntary basis.

Defra have published a report for the half year October 2015 to April 2016 which summarises the data reported for this period.

The main points pulled from the data includes:

- 1.1 billion single-use carrier bags were sold by large retailers who registered and reported data (this figure may also include some reusable carrier bags)
- around 0.6 billion single-use carrier bags (61 percent of the total) were issued by 7 main retailers (Asda, Marks and Spencer's, Sainsbury, Tesco, The Co-operative group, Waitrose and WM Morrison)
- WRAP have previously reported data for these 7 main retailers which showed that, during the full 2014 calendar year, they issued 7.6 billion single-use carrier bags
- the gross proceeds from the levy were £52.8 million, while the net proceeds after taking into account VAT and any costs amounted to £41.3 million
- more than two-thirds of retailers voluntarily provided additional information on the amount donated and the type of good causes for the donations
- at least £29.2 million was donated to good causes – environment, education, health, arts, charity or voluntary organisations, heritage and sports as well as local causes chosen by customers or staff

The full data set from this period has been published, and is available to view here: <http://tinyurl.com/goq6xdm>

MSC REPORT INDICATES CONSUMERS PUT FISH SUSTAINABILITY BEFORE PRICE

New independent research has found that sustainability is a key driver for seafood purchase. Across 21 countries overall, sustainability is rated more highly than price and brand, with nearly three-quarters (72%) of seafood consumers agreeing that in order to save the oceans, shoppers should only consume seafood from sustainable sources.

This is in contrast to purchasing motivations among shoppers of other fast-moving consumer goods (FMCGs), where price and brand typically outrank sustainability in driving purchase decisions.

The consumer perceptions survey is the largest ever global analysis of attitudes to seafood consumption and was carried by independent research and insights company GlobeScan, on behalf of the Marine Stewardship Council (MSC).

Over 16,000 seafood consumers in 21 countries took part in the research, which ensured a statistically representative sample in each country.

More results of the research can be found here: <http://tinyurl.com/zefjdtv>



MSC PUBLISH UN FISHERIES REPORT AND UPDATE ON % OF CERTIFIED FISHERIES

A United Nations (UN) report has been published and shows continued pressure on marine resources. The 2016 UN Food and Agriculture Organisation (FAO) State of World Fisheries and Aquaculture (SOFIA) report shows that global consumption of seafood is outpacing population growth, with per capita fish consumption increasing from an average of 9.9kg in the 1960s to 14.4kg in the 1990s and 19.7kg in 2013. Preliminary estimates for 2014 and 2015 point towards further growth beyond 20kg.



This increasing demand is having lasting impacts on our oceans. According to the UN FAO data, close to a third (31.4%) of global fish stocks are now being fished at unsustainable levels, and the proportion of fish stocks within biologically sustainable levels has decreased from 90% in 1974 to 68.6% in 2013.

The Marine Stewardship Council (MSC), an international not-for profit organisation which sets a global standard for sustainable fishing, has demonstrated that it is possible to harvest our oceans responsibly whilst sustaining fish stocks and habitats.

Seafood from MSC certified fisheries now represents close to 10% of global wild harvest. The proportion of MSC certified catch is higher for important seafood species such as white fish (46%), lobster (22%) and tuna (16%).

Recent analysis of MSC certified fisheries showed that 94% have improved their practices since certification, with advances in technology, research and fisheries management enabling fishers to fish 'smarter' and more selectively.

The UN Report is available here: <http://tinyurl.com/h6o7rga>

MSC LAUNCH TOOLKIT TO USE IN SMALL FISHERIES AND DEVELOPING COUNTRIES

The Marine Stewardship Council (MSC) has launched a new capacity building toolkit as part of its ongoing efforts to support efforts in addressing sustainability gaps in small-scale and developing world fisheries.

The toolkit, Working towards MSC certification, is a comprehensive guide for those working directly with fisheries making improvements to achieve sustainability, and ultimately MSC certification.

The toolkit provides practical information on the MSC requirements, and builds on 15 years of application of the MSC Fisheries Standard. It also showcases examples of best practice and actions that can be taken by fisheries to improve the sustainability of their practices.

To ensure the practicality and usability of the toolkit, the MSC piloted the toolkit in two workshops in Africa and India. These workshops were attended by representatives of governments, scientists and stakeholders involved with small scale fisheries.

This toolkit is part of a wider MSC Capacity Building Program, which delivers training workshops and tools to support fisheries improving towards sustainability. This program also provides a mechanism to increase technical consultant and assessor capacity in developing countries.

The toolkit can be downloaded here: <http://tinyurl.com/ho3dj8n>

IMPROVING REPORTING AND COMPLIANCE FOR EU ENVIRONMENT LAW

Opinion of the European Committee of the Regions - EU environment law: improving reporting and compliance was published in the Official Journal of the EU, C240/15, 01/07/2016.

The Opinion covered the following topics:

- Improving environmental monitoring and reporting;
- Improving compliance assurance of EU environmental law;
- Further actions for improving implementation of EU environment law.

The opinion can be accessed here: <http://tinyurl.com/g5xe48>



British Frozen Food Federation Technical & Legislative Expert Group

AGENDA

Meeting of the Technical and Legislative Expert Group
To be held at 10am on Wednesday 13th July 2016
Belton Woods Hotel, Grantham

1. Apologies and Welcome
 2. Minutes of previous meeting
 3. Matters arising
 4. Items for discussion - see list following
 5. Items for Information – see list following
 6. Consultations
 7. Items carried forward – see list following
 8. Contact with other organisations
 9. Any other business
 10. Date of next meeting: Wednesday 7th September 2016 at The Belton Woods Hotel, Grantham
-

Agenda Item 4 – Items for Discussion

4.1 Nutrition – 2016_04_N & V, plus updates 01/07 & 05/07

- Current issues include:
- FOP review/portion sizes
 - DH Childhood Obesity strategy
 - Salt 2017 levels – seafood
 - Sugar reduction- categories and levels?
 - CQIN payments in NHS England related to ‘good’ nutritional standards
 - HFSS criteria application to wider range of marketing output
 - Sugar lump labelling?
 - Activity Equivalent labelling
 - Available sugar labelling
- What are the main areas concerning you currently?
 - What are the areas or services BFFF should focus on?
 - Where to obtain independent advice and how much of it?
 - Who do you want to directly hear from in our meetings?

4.2 Halal – Food Fraud – Halal Food Authority – Halal Industry Conference 2016_04_J, plus update 05/07

- Current issues include
- Number of different certifiers (150+) worldwide plus others who use the legal definition and issue certificates
 - Certificate fraud
 - Definition of halal for added value product not just meat/logistics standards/ Islamic financing requirements
 - Labelling of stun/non stun meat (BVA campaign)
 - Major certifiers in the UK- position statements?
- Role of BFFF?
 - Major members concerns?
 - Who should BFFF engage with? Are there speakers that you wish to hear directly from?

4.3 BFFF Joins Anaphylaxis Campaign – 2016_04_H and Allergies Questions

- Thresholds for allergens?
- Risk assessments for allergens?
- Improvements in accuracy of testing for specific allergens?
- Who to engage with regarding advisory statements? TiFSiP/BRC/FDF?
- What are the future challenges and areas you want help with?

Agenda Item 5 – Items for Information

- 5.1 Project to Develop Fraud Resilience Good Practice Guide – 2016_04_A, plus update 23/05**
- 5.2 CRF Recall in USA – 2016_04_C, plus update 23/06**
- 5.3 Acrylamide – 2016_04_D**
- 5.4 Food Fraud – Fish – 2016_04_I**
- 5.5 Date of First Freezing Update – 2016_04_L, plus update 04/07**
- 5.6 Viruses – 2016_04_O, update 01/07**
- 5.7 Update on TRQs – 2016_04_B, 2016_04_P, plus update 04/07**
- 5.8 Official Controls Update – 2016_04_U**
- 5.9 Detection of Clenbuterol in Cattle – 2016_04_Y**
- 5.10 EFSA Opinion on Bacteria Growth During Storage & Transport of Meat – 2016_04_AB**

Agenda Item 6 – Consultations

- 6.1 CODEX Quick Frozen Vegetables – 2016_04_Q closes 31st July 2016, plus update 05/07**
- 6.2 Health Claims Consultation – 2016_04_X closes 20th July 2016**

Agenda Item 7 – Items carried forward

Standing agenda items awaiting further development:

- 7.1 Dual Weight Indication Advice Published – 2016_04_G, plus update 01/07**
- 7.2 Guidance on Authenticity of Herbs and Spices – 2016_04_M (Propose to close)**
- 7.3 Giving Food to Good Causes – 2016_04_R**
- 7.4 Campden Literature Search – update to be provided at meeting**
- 7.5 Into the Light – (Propose to close)**
- 7.6 Whole Genome Sequencing – 2016_04_Z**
- 7.7 Gold Book Plans and other I.P**
- 7.8 MSM / Wishbone – update to be provided at meeting**
- 7.9 Glaze Methodology Review**
- 7.10 Biocides & Chlorates – 2016_04_AC**
- 7.11 Validation of Cleaning – 2016_04_W**
- 7.12 Country of Origin**
- 7.13 Cutting Red Tape Review**
- 7.14 Pesticides**

Agenda Item 8 – Contact with other Organisations

- 8.1 Meeting Note: Seafish Importers Forum – 2016_04_E**
- 8.2 Meeting Note: Meat Working Group – 2016_04_F**
- 8.3 ACRIB Board Meeting – 2016_04_K**
- 8.4 New Contacts Made**

Agenda Item 9 – Any Other Business

- 9.1 Future Meeting Presentations**
- 9.2 Brexit – Main Concerns at this Point?**

If there are any other items that you would like to add to the agenda, please let me know and I will include it under AOB

Martin Forsyth

For further information or to download a copy of this newsletter, please visit www.bfff.co.uk.



All reasonable care is taken in the preparation of this newsletter, but no liability is accepted for any loss or damage caused to any person, company or organisation relying on any statement or omission in the contents.